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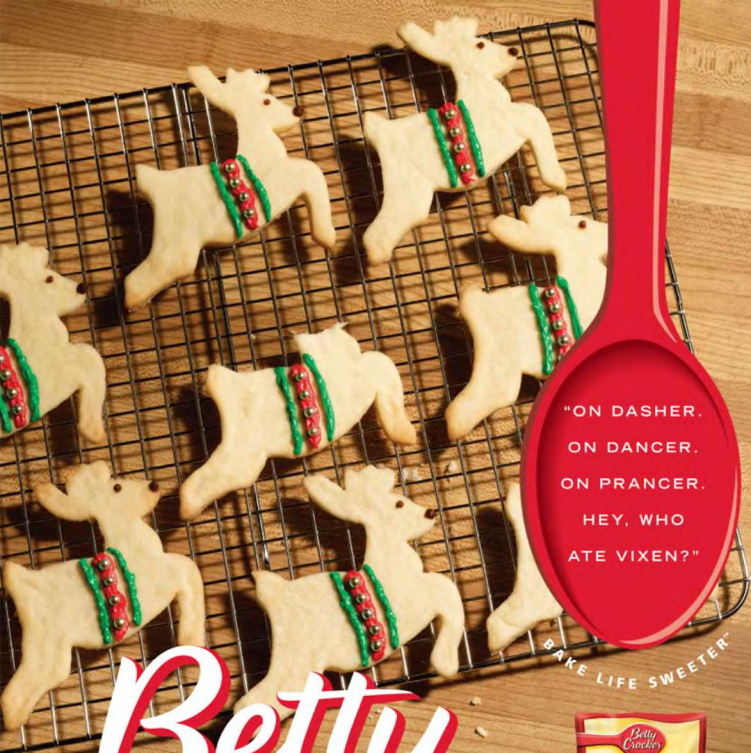
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22 Prize-Winning Recipes You Must Try
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ON PRANCER.
HEY, WHO
ATE VIXEN?"

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letter from the editor



What's your favorite holiday cookie? Even if you haven't tasted it in years, I'll bet there's a cookie that evokes a flood of warm holiday memories.

Growing up, my mom always made spritz during the holidays and, for me, their buttery almond flavor marks the true start of the holiday season. When choosing the recipes to include in this issue of Betty Crocker Most Requested Recipes™, I couldn't help

but include two recipes for this traditional cookie. One is a scratch recipe; the other uses cookie mix as a shortcut.

In fact, we've got 32 recipes that use cookie mix. Some are variations on cookies you know and love; others are new and innovative ideas developed by winners from our Mix it Up with Betty! Cookie Mix Recipe Contest. You won't think of cookie mix the same way again.

We've also devoted a chapter to cookies and bars perfect for gift giving. Turtle Shortbread Cookies (p. 69) and Toffee (p. 79) are just two of my favorites.

Lastly, we've compiled a chapter of recipes for little hands and big imaginations. Snow-Capped Tree Cookies (p. 89), Chocolate Teddy Bear Pops (p. 92) and Candy Cane Wands (p. 85) are sure to generate excitement in the kitchen.

Who knows? You may wind up adding a new favorite to your (or someone else's) list.

Happy Holidays!

Diane M. Carlson



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Look for these symbols

- **QUICK** Ready in 30 minutes or less
- **LOW-FAT** 3g or less, except main dishes with 10g or less

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6 Holiday Favorites

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Mix it Up Betty! Cookie Mix Recipe Contest winners.

MOST REQUESTED RECIPES™



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Creative kids will love decorating these delightful desserts.



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Cookie Exchange 101

Hosting a cookie exchange is a wonderful way to get into the holiday spirit, spend time with friends and family, and wind up with a variety of cookies at the same time (talk about multi-tasking!). Follow this step-by-step guide to hosting a cookie exchange and let the cookie baking begin!



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Ethel's Sugar Cookies, p. 10

How to Host a Cookie Exchange

- » Pick a date. Weekends book up fast during the holidays so consider a weeknight or Sunday afternoon. Send the invitations a month before the exchange to give your guests plenty of notice.
- » Invite up to 15 people so you ultimately have a total of about 12 participants, including yourself. Chances are not everyone will be able to attend and padding the invite list will help ensure your exchange is well-attended.
- » E-mail invites are quick and efficient but if you can find the time a handmade invitation—mailed or hand-delivered—will make the event all the more special. A fun invitation also helps create excitement for the exchange and can serve as a keepsake.
- » Assign each guest a recipe. This prevents duplicates and ensures that everyone will end up with a wide variety of cookies (you may love Toffee Bars, but do you really want six dozen?). Send a copy of the recipe along with the invitation.

- » Ask guests to bring at least six dozen homemade cookies to share. That way each guest will take home six dozen cookies, six from each of the 12 recipes.
- » Before guests arrive, prepare light snacks and festive drinks, such as cider, hot chocolate and eggnog. Turn on some holiday music and light holiday-scented candles to set the mood.
- » Place cookies in a designated area and ask guests to fill their holiday platter with six of each kind of cookie. Consider having some disposable plastic food containers on hand, in case guests need more room for their take-home goodies.
- » Provide each guest with printed copies of the recipes to take home.
- » So go ahead and get started—it's time for fun, lots of cookies and, best of all, getting together with friends. Happy cookie exchanging!



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Santa's Sampler

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holiday favorites

Timeless and traditional cookies
to get the season in swing.

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from scratch

Peanut Butter-Chocolate Candy Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour

Servings: About 3 dozen cookies

- ½ cup granulated sugar
- ½ cup packed brown sugar
- ½ cup creamy peanut butter
- ½ cup butter or margarine, softened
- 1 egg
- 1½ cups Gold Medal® all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- Granulated sugar
- About 36 Hershey®'s Kisses®
- milk chocolates, unwrapped

1. Heat oven to 375°F. In large bowl, beat ½ cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.

2. Shape dough into 1-inch balls; roll in granulated sugar. On ungreased cookie sheets, place about 2 inches apart.

3. Bake 8 to 10 minutes or until edges are light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling rack.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 115 (Calories from Fat 55); Total Fat 6g (Saturated Fat 3g); Cholesterol 15mg; Sodium 75mg; Total Carbohydrate 14g (Dietary Fiber 1g); Protein 2g

Tip »

SPECIAL TOUCH

Add razzle-dazzle by rolling the balls of dough in colored sugar instead of regular granulated sugar.



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cookie mix

Festive Peanut Butter Blossom Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour

Servings: 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix
- 1 tablespoon water
- 3 tablespoons vegetable oil
- 1 egg
- Sugar
- 36 Hershey's® Kisses® milk chocolates, unwrapped
- Betty Crocker® white decorating gel
- Betty Crocker® decorating decors (assorted holiday colors)
- Betty Crocker® red decorating icing

1. Heat oven to 375°F. In medium bowl, stir cookie mix, water, oil and egg until dough forms.

2. Shape dough into 36 (1-inch) balls; roll in sugar. On ungreased cookie sheets, place 2 inches apart.

3. Bake 10 to 12 minutes or until light golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling racks. Cool completely, about 20 minutes, before decorating as desired with remaining ingredients.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 100 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 1.5g); Cholesterol 5mg; Sodium 75mg; Total Carbohydrate 14g (Dietary Fiber 0g); Protein 2g

Tip »

DO-AHEAD

Cookie dough can be covered and refrigerated up to 24 hours before baking. If it's too firm, let stand at room temperature 30 minutes.



Also shown: Peppermint Tea Cakes, p. 12

from scratch

Ethel's Sugar Cookies

Prep Time: 45 Minutes **Start to Finish:** 1 Hour 45 Minutes

Servings: About 4 dozen cookies

- 1 cup granulated sugar
- $\frac{3}{4}$ cup butter or margarine, softened
- 1 teaspoon vanilla
- 2 eggs
- $2\frac{1}{2}$ cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Decorator's Frosting (right), if desired

1. In medium bowl, mix sugar, butter, vanilla and eggs with spoon. Stir in flour, baking powder and salt until dough forms. Cover; refrigerate at least 1 hour.

2. Heat oven to 375°F. On lightly floured surface, roll dough $\frac{1}{4}$ inch thick. Cut into desired shapes with 3-inch cookie cutters. On ungreased cookie sheets, place shapes about 2 inches apart.

3. Bake 6 to 8 minutes or until very light brown. Immediately remove from cookie sheets to cooling racks. Frost with Decorator's Frosting, and if desired, decorate with colored sugars and candies.

DECORATOR'S FROSTING

- 2 cups powdered sugar
- 2 tablespoons milk or half-and-half
- $\frac{1}{2}$ teaspoon vanilla
- Food color, if desired

Mix all ingredients until smooth and spreadable.

High Altitude (3500-6500 ft): Bake 7 to 9 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 70 (Calories from Fat 30); Total Fat 3.5g (Saturated Fat 1.5g); Cholesterol 15mg; Sodium 75mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g

Tip »

SPECIAL TOUCH

You can add a mint frosting to these cookies in minutes. While cookies are warm, place 1 chocolate mint patty on each cookie; when softened, spread almost to edge of cookie. Remove cookies to cooling racks to cool.



cookie mix

Starlight Sugar Cookies

Prep Time: 1 Hour 15 Minutes

Start to Finish: 1 Hour 30 Minutes

Servings: About 2 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 2 tablespoons Gold Medal® all-purpose flour
- 1 egg
- 1 container (1 lb) Betty Crocker® Rich & Creamy creamy white frosting
- Betty Crocker® decorating icing (assorted colors)
- Betty Crocker® decorating decors and colored sugars (assorted colors)

1. Heat oven to 375°F. In medium bowl, stir cookie mix, melted butter, flour and egg until soft dough forms.
2. On floured surface, roll out dough to about ¼-inch thickness. Cut with cookie cutters. On ungreased cookie sheets, place 1 inch apart.
3. Bake 7 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets. Cool completely, about 15 minutes.

4. Spread frosting on cooled cookies. Decorate as desired with icing, decors and sugars.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE (UNDECORATED): Calories 200 (Calories from Fat 80); Total Fat 9g (Saturated Fat 3.5g); Cholesterol 15mg; Sodium 115mg; Total Carbohydrate 28g (Dietary Fiber 0g); Protein 1g

Tips »

VARIATION

For a slightly different look, tint the white frosting yellow with a few drops of food color.

SPECIAL TOUCH

This is a great recipe to involve your kids. Have assorted sprinkles and decorations available and let them create their own masterpieces.



from scratch

Russian Tea Cakes

Prep Time: 1 Hour 5 Minutes

Start to Finish: 1 Hour 35 Minutes

Servings: About 4 dozen cookies

- 1 cup butter or margarine, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2¼ cups Gold Medal® all-purpose flour
- ¼ teaspoon salt
- ¾ cup finely chopped nuts
- Additional powdered sugar

1. Heat oven to 400°F. In large bowl, beat butter, ½ cup powdered sugar and the vanilla with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour and salt until dough forms.
2. Shape dough into 1-inch balls. On ungreased cookie sheet, place balls about 2 inches apart.
3. Bake 8 to 9 minutes or until set but not brown. In small bowl, place additional powdered sugar. Immediately remove cookies from cookie sheet; roll in powdered

sugar. Cool completely on cooling racks, about 30 minutes. Roll in powdered sugar again.

High Altitude (3500-6500 ft): Heat oven to 350°F. Bake 10 to 11 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 80 (Calories from Fat 45); Total Fat 5g (Saturated Fat 2g); Cholesterol 10mg; Sodium 40mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 0g

Lemon Tea Cakes: Substitute lemon extract for the vanilla and add 1 teaspoon grated lemon peel with the flour. Crush ½ cup lemon drops in food processor or blender. Stir in ¼ cup of the crushed lemon drops with the flour; reserve remaining candy. Bake as directed. Immediately roll baked cookies in powdered sugar; wait 10 minutes, then roll in reserved crushed lemon drops. Reroll, if desired.

Peppermint Tea Cakes: Crush ¾ cup hard peppermint candies in food processor or blender. Stir in ¼ cup of the crushed candies with the flour; reserve remaining candy. Bake as directed. Immediately roll baked cookies in powdered sugar; wait 10 minutes, then roll in reserved crushed candy. Reroll, if desired.



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cookie mix

Chocolate Snowballs

Prep Time: 1 Hour **Start to Finish:** 1 Hour

Servings: About 5 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 1 egg
- ¼ cup Gold Medal® all-purpose flour
- ¼ cup unsweetened baking cocoa
- ½ cup finely chopped almonds
- 1 teaspoon almond extract
- 60 Hershey®'s Kisses® milk chocolates, unwrapped
- ¾ cup powdered sugar

1. Heat oven to 375°F. In large bowl, stir cookie mix, butter, egg, flour, cocoa, almonds and extract until soft dough forms.
2. Shape dough into 60 (¾-inch) balls; wrap each around 1 milk chocolate candy. Place 2 inches apart on ungreased cookie sheet.
3. Bake 8 to 10 minutes or until set. Immediately remove from cookie sheet. Cool slightly, about 5 minutes.

4. Roll cookies in powdered sugar. Cool completely, about 15 minutes. Reroll cookies in powdered sugar. Store tightly covered.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 90 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 12g (Dietary Fiber 0g); Protein 1g

Tip »

SUCCESS HINT

Store different flavors and varieties of cookies in separate containers.



from scratch

• LOW FAT

Gingerbread Cutouts

Prep Time: 1 Hour 10 Minutes

Start to Finish: 2 Hours 10 Minutes

Servings: About 10 dozen cookies

- 1½ cups granulated sugar
- 1 cup butter or margarine, softened
- 3 tablespoons molasses
- 1 egg
- 2 tablespoons water or milk
- ¾ cups Gold Medal® all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1½ teaspoons ground ginger
- ½ teaspoon salt
- ½ teaspoon ground cardamom
- ½ teaspoon ground cloves
- Assorted candies or currants, if desired
- Colored sugar or additional granulated sugar, if desired

1. In large bowl, beat granulated sugar, butter and molasses with electric mixer on medium speed, or mix with spoon, until well blended. Beat in egg and water until

blended. Stir in flour, baking soda, cinnamon, ginger, salt, cardamom and cloves until dough forms. Cover; refrigerate about 1 hour or until firm.

2. Heat oven to 350°F. On floured surface, roll ½ of dough at a time to ¼-inch thickness. (Keep remaining dough refrigerated until ready to roll.) Cut with floured 2½-inch gingerbread boy or girl cookie cutters. On ungreased cookie sheets, place cutouts 1 inch apart. Decorate with candies or currants. Sprinkle with colored sugar.

3. Bake 6 to 7 minutes or until set. Remove from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 40 (Calories from Fat 20); Total Fat 2g (Saturated Fat 1g); Cholesterol 5mg; Sodium 40mg; Total Carbohydrate 6g (Dietary Fiber 0g); Protein 0g

Tip »

SPECIAL TOUCH

"Stitch" the edges of these charming cookies with white candy sprinkles.



cookie mix

• LOW FAT

Reindeer Ginger Pops

Prep Time: 1 Hour **Start to Finish:** 3 Hours 30 Minutes

Servings: 28 cookies

- 1 box (14.5 oz) Betty Crocker® gingerbread cake and cookie mix
- ½ cup lukewarm water
- 28 small pretzel twists
- 28 craft sticks (flat wooden sticks with round ends)
- 1 oz semisweet baking chocolate
- ½ teaspoon shortening
- 56 white oval-shaped licorice candies
- 28 candy-coated chocolate candies

1. In medium bowl, stir gingerbread mix and lukewarm water until dough forms. Cover; refrigerate about 15 minutes or until dough is easy to handle.
2. Wrap dough in plastic wrap, leaving ends open. Roll dough into log about 7 inches long. Pinch along top of log and plastic to form one corner of triangle. Roll log over; pinch again to form second corner. Roll log over; pinch again to form third corner. Straighten sides of log

to form a triangular-shaped log. Close ends of plastic wrap; refrigerate at least 2 hours.

3. Meanwhile, cut pretzels lengthwise in half, placing large knife on pretzel and pressing down on knife with palm of hand to cut pretzel in one motion.
4. Heat oven to 400°F. Unwrap log; cut into ¼-inch slices. Insert 1 inch of wooden stick into 1 corner of each cookie slice. On ungreased cookie sheets, place slices about 2 inches apart. If necessary, reshape cookies. Insert 2 pretzel halves into top of each cookie slice for reindeer antlers.
5. Bake 6 to 8 minutes or until edges are firm. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
6. Line plate with microwavable waxed paper. In small microwavable bowl, microwave chocolate and shortening uncovered on Medium (50%) 3 to 4 minutes, stirring after 2 minutes, until mixture can be stirred smooth. Using tweezers to hold candy, dip half of each licorice candy into melted chocolate mixture. Let dry on waxed paper.
7. Using melted chocolate mixture (reheat if mixture has hardened), attach licorice candies and chocolate candies to cookies for eyes and nose of each reindeer. Store in airtight container.

High Altitude (3500-6500 ft): Bake 5 to 7 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 85 (Calories from Fat 25); Total Fat 3g (Saturated Fat 1g); Cholesterol 10mg; Sodium 110mg; Total Carbohydrate 0g (Dietary Fiber 1g); Protein 0g

Tips »

HOLIDAY HINT

Pretty as a picture! Wrap these cookies individually in red or green plastic wrap, and tie with colorful ribbons. Small cookie bouquets make great gifts.

HOW-TO

Can't find the cute candy decorations pictured? Candy-coated chocolate candies make fun, colorful reindeer noses, and large white oval-shaped candy mints are great for reindeer eyes.



from scratch

• LOW FAT

Buttery Spritz

Prep Time: 1 Hour **Start to Finish:** 1 Hour

Servings: About 5 dozen cookies

- 1 cup butter, softened*
- ½ cup sugar
- 2¼ cups Gold Medal® all-purpose flour
- ½ teaspoon salt
- 1 teaspoon almond extract or vanilla
- 1 egg
- Few drops red or green food color, if desired
- Betty Crocker® decorating decors and colored sugars, if desired

1. Heat oven to 400°F. In large bowl, beat butter and sugar with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, salt, almond extract, egg and food color until dough forms.
2. Fit desired template in cookie press; fill cookie press with dough. Force dough through template onto ungreased cookies sheets. Sprinkle with decors or sugars.

3. Bake 6 to 9 minutes or until set but not brown. Immediately remove from cookie sheets to cooling racks.

**We recommend not using margarine or vegetable oil spreads for this recipe.*

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 50 (Calories from Fat 25); Total Fat 3g (Saturated Fat 2g); Cholesterol 10mg; Sodium 40mg; Total Carbohydrate 5g (Dietary Fiber 0g); Protein 1g

Chocolate Buttery Spritz: Stir 2 oz unsweetened baking chocolate, melted and cooled, into butter-sugar mixture.

Tip »

DID YOU KNOW?

These cookies get their name from the word, *spritzen* which is German for “to squirt or spray.”



cookie mix

• LOW FAT

Easy Spritz Cookies

Prep Time: 45 Minutes **Start to Finish:** 45 Minutes

Servings: 4 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup Gold Medal® all-purpose flour
- ½ cup butter, melted*
- 1 teaspoon almond extract
- 1 egg
- Betty Crocker® decorating decors and colored sugars, if desired
- Coarse white sugar

1. Heat oven to 375°F. In large bowl, stir cookie mix, flour, melted butter, extract and egg until soft dough forms.

2. Fit desired template in cookie press; fill cookie press with dough. Force dough through template onto ungreased cookies sheets. Sprinkle with decors or sugars. Sprinkle with sugar.

3. Bake 6 to 8 minutes or until set but not brown. Cool 1 minute; remove from cookie sheets to cooling racks.

**We recommend not using margarine or vegetable oil spreads for this recipe.*

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 70 (Calories from Fat 30); Total Fat 3g (Saturated Fat 1g); Cholesterol 10mg; Sodium 40mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 0g

Tips »

HOW-TO

To drizzle cookies with white icing: combine ½ cup powdered sugar, 1½ teaspoons milk and ¼ teaspoon rum extract.

SUCCESS HINT

Color dough with red or green food color before placing dough in cookie press.



from scratch

• LOW FAT

Festive Snickerdoodles

Prep Time: 1 Hour 20 Minutes

Start to Finish: 1 Hour 50 Minutes

Servings: 6 dozen cookies

- 2 tablespoons Betty Crocker® red sugar
- 1½ teaspoons ground cinnamon
- 2 tablespoons Betty Crocker® green sugar
- 1½ teaspoons ground cinnamon
- 1½ cups granulated sugar
- ½ cup shortening
- ½ cup butter or margarine, softened
- 2 eggs
- 2¾ cups Gold Medal® all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ¼ teaspoon salt

1. Heat oven to 400°F. In small bowl, mix red sugar and 1½ teaspoons cinnamon; set aside. In another small bowl, mix green sugar and 1½ teaspoons cinnamon; set aside.
2. In large bowl, beat granulated sugar, shortening, butter and eggs with electric mixer on medium speed,

or mix with spoon, until well blended. Stir in flour, cream of tartar, baking soda and salt until dough forms.

3. Shape dough into ¾-inch balls; roll half of balls in red sugar mixture and roll other half in green sugar mixture. On ungreased cookie sheets, place balls about 2 inches apart.

4. Bake 8 to 10 minutes or until centers are almost set. Cool 1 minute; remove from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): Bake 7 to 9 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 60 (Calories from Fat 25); Total Fat 3g (Saturated Fat 1g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g

Tip »

HOLIDAY HINT

These rich cinnamon-sugar cookies make a great gift! Place a bag of them in a small basket along with packets of cappuccino or hot chocolate mix.



cookie mix

• LOW FAT

Holiday Snickerdoodles

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 30 Minutes

Servings: 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 2 tablespoons Gold Medal® all-purpose flour
- 1 egg
- ¼ cup sugar
- 1 teaspoon ground cinnamon
- Betty Crocker® red and green decorating icings (from 4.25-oz tubes)

1. Heat oven to 375°F. In large bowl, stir cookie mix, butter, flour and egg until soft dough forms.
2. In small bowl, mix sugar and cinnamon. Shape dough into 1-inch balls; roll in sugar-cinnamon mixture. On ungreased cookie sheets, place balls 2 inches apart.
3. Bake 11 to 12 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling racks. If desired, roll tops of warm cookies in additional sugar-cinnamon

mixture. Cool completely, about 20 minutes. Decorate as desired with icings.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 80 (Calories from Fat 30); Total Fat 3g (Saturated Fat 1.5g); Cholesterol 10mg; Sodium 45mg; Total Carbohydrate 13g (Dietary Fiber 0g); Protein 0g

Tips »

HOLIDAY HINT

Instead of the decorating icing, decorate these cookies with Betty Crocker® Whipped fluffy white frosting, mixing half with green food color and the other half with red food color.

HOW-TO

You can make these classic cookies all year long—just omit the red and green decorating icings.



from scratch

Candy Cane Cookies

Prep Time: 1 Hour 10 Minutes

Start to Finish: 5 Hours 10 Minutes

Servings: About 4½ dozen cookies

- 1 cup sugar
- 1 cup butter or margarine, softened
- ½ cup milk
- 1 teaspoon vanilla
- 1 teaspoon peppermint extract
- 1 egg
- 3½ cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ teaspoon red food color
- 2 tablespoons finely crushed hard peppermint candies
- 2 tablespoons sugar

1. In large bowl, beat 1 cup sugar, the butter, milk, vanilla, peppermint extract and egg with electric mixer on medium speed, or stir with spoon, until well blended.

Stir in flour, baking powder and salt until dough forms. Divide dough in half. Stir food color into 1 half. Cover; refrigerate at least 4 hours.

2. Heat oven to 375°F. For each candy cane, shape 1 rounded teaspoon dough from each half into 4-inch rope by rolling back and forth on floured surface. Place 1 red and 1 white rope side by side; press together lightly and twist. Place on ungreased cookie sheets; curve top of cookie down to form handle of cane.

3. Bake 9 to 12 minutes or until set and very light brown. In small bowl, mix crushed candies and 2 tablespoons sugar; immediately sprinkle over baked cookies. Immediately remove from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): Bake 8 to 11 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 85 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g); Cholesterol 15mg; Sodium 45mg; Total Carbohydrate 11g (Dietary Fiber 0g); Protein 1g

Tip »

HOW-TO

Hard candies, like the peppermint candies used in this recipe, can be chopped easily without using any electric gadgets. Put the candies into a resealable food-storage plastic bag and smash them with a meat mallet or rolling pin.

SUCCESS HINT

If the dough becomes too soft, refrigerate for a few minutes until it firms up again.

HOLIDAY HINT

These festive cookies are wonderful wrapped in small bags and tied onto packages.



cookie mix

• LOW FAT

Christmas Candy Cane Cookies

Prep Time: 45 Minutes **Start to Finish:** 45 Minutes

Servings: 4 dozen cookies

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix

½ cup butter or margarine, melted

1 egg

2 to 3 drops red food color

1. Heat oven to 375°F. In large bowl, stir cookie mix, melted butter and egg until soft dough forms. Divide dough in half. Stir food color into 1 half; mix well.

2. For each candy cane, shape 1 teaspoon dough from each half into 4-inch rope. On ungreased cookie sheets, place 1 red and white rope side by side; press together lightly and twist. Curve top of cookie down to form handle of cane.

3. Bake 7 to 8 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): Decrease melted butter to ¼ cup.

Nutrition Information Per Serving:

1 COOKIE: Calories 60 (Calories from Fat 25); Total Fat 2.5g (Saturated Fat 1g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 0g

Tips »

HOLIDAY HINT

Try making some of the cookies with green and white dough.

SPECIAL TOUCH

Brush cookies with a thin vanilla glaze and sprinkle with crushed peppermint candies.



from scratch

Espresso Thumbprint Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour 15 Minutes

Servings: About 3½ dozen cookies

COOKIES

- ¾ cup sugar
- ¾ cup butter or margarine, softened
- ½ teaspoon vanilla
- 1 egg
- 1¾ cups Gold Medal® all-purpose flour
- 3 tablespoons unsweetened baking cocoa
- ¼ teaspoon salt
- Betty Crocker® decorating decors or crushed hard peppermint candies, if desired

ESPRESSO FILLING

- ¼ cup whipping cream
- 2 teaspoons instant espresso coffee granules
- 1 cup milk chocolate chips
- 1 tablespoon coffee-flavored liqueur, if desired

1. Heat oven to 350°F. In large bowl, beat sugar, butter, vanilla and egg with electric mixer on medium speed,

or mix with spoon, until well blended. Stir in flour, cocoa and salt until dough forms.

2. Shape dough by rounded teaspoonfuls into 1-inch balls. On ungreased cookie sheets, place balls about 2 inches apart. Press thumb or end of wooden spoon into center of each cookie, but do not press all the way to the cookie sheet.

3. Bake 7 to 11 minutes or until edges are firm. If necessary, quickly remake indentations with end of wooden spoon. Immediately remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.

4. Meanwhile, in 1-quart saucepan, mix whipping cream and instant coffee. Heat over medium heat, stirring occasionally, until steaming and coffee is dissolved. Remove from heat; stir in chocolate chips until melted. Stir in liqueur. Cool about 10 minutes or until thickened.

5. Spoon rounded ½ teaspoon espresso filling into indentation in each cookie. Top with decors.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 90 (Calories from Fat 45); Total Fat 5g (Saturated Fat 3g); Cholesterol 15mg; Sodium 40mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 1g



cookie mix

Raspberry Thumbprint Cookies

Prep Time: 50 Minutes **Start to Finish:** 50 Minutes

Servings: 5½ dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 1 egg
- 3 tablespoons Gold Medal® all-purpose flour
- ½ cup seedless raspberry jam
- 1 cup white vanilla baking chips

1. Heat oven to 375°F. In large bowl, stir cookie mix, melted butter, egg and flour until soft dough forms.
2. Shape dough into ¾-inch balls. On ungreased cookie sheets, place balls 2 inches apart. Using thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about ¼ teaspoon jam into each indentation.
3. Bake 8 to 10 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheets to cooling racks.

4. In small microwavable bowl, microwave white vanilla baking chips uncovered on High 1 to 2 minutes or until chips are melted; stir until smooth. Spoon melted chips into small resealable food-storage plastic bag; cut small hole in corner of bag. Squeeze bag gently to drizzle melted chips over cookies.

High Altitude (3500-6500 ft): Decrease butter to ½ cup; increase flour to ¼ cup. Bake 8 to 10 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 70 (Calories from Fat 30); Total Fat 3.5g (Saturated Fat 1.5g); Cholesterol 5mg; Sodium 35mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 0g

Tip »

HOW-TO

Use a plastic squeeze bottle with narrow tip to drizzle melted vanilla chips.



from scratch

Coconut Cream Macaroons

Prep Time: 1 Hour 15 Minutes

Start to Finish: 1 Hour 45 Minutes

Servings: About 3½ dozen cookies

- 3 packages (7 oz each) flaked coconut (7½ cups)
- 1 cup Gold Medal® all-purpose flour
- ½ teaspoon salt
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- ¾ cup canned cream of coconut (not coconut milk)
- 1 tablespoon vanilla
- ¼ teaspoon almond extract
- 1 egg
- 1 cup semisweet chocolate chips (6 oz), if desired
- 1 tablespoon vegetable oil, if desired

1. Heat oven to 350°F. Line cookie sheets with foil or cooking parchment paper. On 1 lined cookie sheet, sprinkle 1 cup of the coconut over foil. Bake 5 to 7 minutes, stirring occasionally, until golden brown; cool. Reserve foil for baking cookies.

2. In large bowl, mix toasted coconut, remaining coconut, the flour and salt. In medium bowl, beat milk, cream of coconut, vanilla, almond extract and egg until well mixed. Pour milk mixture over coconut mixture; stir until well mixed.

3. On cookie sheets lined with foil, drop mixture by heaping tablespoonfuls about 2 inches apart.

4. Bake 12 to 14 minutes or until golden brown (cookies will be soft in center and set at edges). Immediately slide foil with cookies from cookie sheet to cooling rack. Cool completely, about 30 minutes.

5. In 1-quart saucepan, heat chocolate chips and oil over low heat, stirring constantly, until chips are melted. Drizzle over cookies. Let stand about 30 minutes or until chocolate is set.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 140 (Calories from Fat 70); Total Fat 8g (Saturated Fat 6g); Cholesterol 10mg; Sodium 85mg; Total Carbohydrate 16g (Dietary Fiber 1g); Protein 2g



cookie mix

Holiday White Chocolate Macaroon Cookies

Prep Time: 35 Minutes **Start to Finish:** 1 Hour 5 Minutes

Servings: About 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 1 egg
- 1 cup flaked coconut
- 1½ cups white vanilla baking chips
- ½ teaspoon coconut extract
- 1 teaspoon shortening
- Red and green sugars
- Coarse white sparkling sugar

1. Heat oven to 375°F. In large bowl, stir cookie mix, melted butter, egg, coconut, 1 cup of the baking chips and the extract until soft dough forms. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet.

2. Bake 9 to 11 minutes or until golden brown around edges. Cool 1 minute before removing from cookie sheet; cool completely, about 20 minutes.

3. In small microwavable bowl, microwave remaining ½ cup baking chips and shortening uncovered on High 30 to 60 seconds or until mixture can be stirred smooth. Drizzle over cookies; sprinkle with sugars as desired.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 140 (Calories from Fat 70); Total Fat 7g (Saturated Fat 4.5g); Cholesterol 15mg; Sodium 75mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 1g

Tip »

HOLIDAY HINT

Add a special touch of holiday color with red and green sprinkles.



from scratch

Lime Crescents

Prep Time: 1 Hour 15 Minutes

Start to Finish: 1 Hour 15 Minutes

Servings: About 4 dozen cookies

COOKIES

- 1 cup butter or margarine, softened
- ½ cup powdered sugar
- 1 teaspoon lime juice
- 2¼ cups Gold Medal® all-purpose flour
- ¼ teaspoon salt
- 2 teaspoons grated lime peel

ICING

- 1 cup powdered sugar
- 1 teaspoon grated lime peel

1. Heat oven to 400°F (if using dark or nonstick cookie sheet, heat oven to 375°F). In medium bowl, beat butter, ½ cup powdered sugar and the lime juice with electric mixer on medium speed until smooth. Beat in flour, salt and 2 teaspoons lime peel.

2. Shape dough by level measuring tablespoonfuls into crescent shapes, about 2 inches long. On ungreased cookie sheet, place crescents 1 inch apart.

3. Bake 6 to 10 minutes or until edges begin to brown.

4. Meanwhile, in small bowl, stir 1 cup powdered sugar and 1 teaspoon lime peel with fork. Roll warm cookies in sugar mixture; place on wire rack. Roll in sugar again.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 70 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g); Cholesterol 10mg; Sodium 40mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 0g

Tips »

VARIATION

For orange-flavored crescents, substitute orange juice and orange peel for the lime juice and lime peel.

SUCCESS HINT

To ensure even baking, bake one sheet of cookies at a time and place the cookie sheet on the middle rack of your oven.



cookie mix

• LOW FAT

Almond Crescents

Prep Time: 1 Hour **Start to Finish:** 1 Hour 30 Minutes

Servings: 5 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup cornstarch
- ½ cup ground blanched almonds
- ½ cup butter or margarine, melted
- 1 teaspoon almond extract
- 1 egg
- 1 cup powdered sugar

1. Heat oven to 375°F. In large bowl, stir cookie mix, cornstarch, ground almonds, melted butter, almond extract and egg until soft dough forms.
2. Shape dough by rounded teaspoonfuls into 2½-inch strips. On ungreased cookie sheets, taper ends of strips and form crescent shape.
3. Bake 9 to 10 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes. Roll in powdered sugar.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 70 (Calories from Fat 25); Total Fat 3g (Saturated Fat 1g); Cholesterol 10mg; Sodium 30mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 0g

Tips »

VARIATION

Try ground pecans in place of almonds for a different flavor.

DID YOU KNOW?

This crescent shaped rich butter cookie is sometimes called a Mexican Wedding Cake.

Lemon Dream
Tassies, p. 47



prize-winning recipes

Mix it Up with Betty! Cookie Mix
Recipe Contest winners.

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Chip and Dip Cookies

Prep Time: 55 Minutes **Start to Finish:** 1 Hour 55 Minutes

Servings: About 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix
- 1 cup crushed plain potato chips
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 egg
- $\frac{3}{4}$ cup semisweet chocolate chips
- $\frac{3}{4}$ cup peanut butter chips
- 1 cup finely chopped salted mixed nuts

1. Heat oven to 375°F. In large bowl, stir cookie mix, potato chips, oil, water and egg until soft dough forms. Shape dough into 1-inch balls. On ungreased cookie sheets, place balls 2 inches apart; press each ball to flatten slightly.

2. Bake 8 to 9 minutes or until edges are light golden brown. Cool 3 minutes; remove from cookie sheets to cooling racks. Cool completely.

3. In small microwavable bowl, microwave chocolate chips and peanut butter chips uncovered on High 1 minute to 1 minute 30 seconds, stirring every 30 seconds, until melted and stirred smooth. Dip each cookie halfway into melted chocolate mixture, letting excess drip off. Immediately dip same half into chopped nuts. Place on waxed paper until set, about 1 hour. Store between sheets of waxed paper in tightly covered container.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 150 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2g); Cholesterol 5mg; Sodium 120mg; Total Carbohydrate 16g (Dietary Fiber 0g); Protein 3g

Tips »

DID YOU KNOW?

Debbie Vanni, of Libertyville, Illinois, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest. More than \$10,000 was awarded.

HOW-TO

To easily crush potato chips, place chips in a resealable food-storage plastic bag and pound with a mallet or roll with a rolling pin.



Black & White Cookies

Prep Time: 45 Minutes **Start to Finish:** 1 Hour 20 Minutes

Servings: 2 dozen large cookies

COOKIE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup buttermilk
- ¼ cup butter or margarine, melted
- 1 teaspoon grated lemon peel
- 2 eggs

ICING

- 3 cups powdered sugar
- ¼ cup whipping cream
- 2 tablespoons butter or margarine
- ½ teaspoon vanilla
- ½ cup dark chocolate chips (2 oz)
- 1 tablespoon whipping cream

1. Heat oven to 350°F. In large bowl, stir cookie ingredients until soft batter-like dough forms.
2. With medium cookie scoop or heaping tablespoon, scoop dough 3 inches apart onto ungreased cookie sheets.
3. Bake 12 to 15 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely.
4. Place powdered sugar in large bowl; set aside. In small microwavable bowl, microwave ¼ cup cream and 2 tablespoons butter uncovered on High about 1 minute; stir until butter is melted. Add butter mixture and vanilla to powdered sugar; stir until mixture is smooth.
5. In medium microwavable bowl, microwave chocolate chips and 1 tablespoon cream uncovered on High 1 minute or until melted. Stir half of vanilla icing into melted chocolate mixture until smooth and well blended. If necessary, add additional cream to thin both vanilla and chocolate icings.
6. For each cookie, turn cookie flat side up; spread chocolate icing in thin layer on half of cookie. Spread other half with white icing. Store covered at room temperature.

High Altitude (3500-6500 ft): Bake 14 to 17 minutes.

Nutrition Information Per Serving:

1 **LARGE COOKIE:** Calories 200 (Calories from Fat 60); Total Fat 7g (Saturated Fat 3.5g); Cholesterol 30mg; Sodium 80mg; Total Carbohydrate 33g (Dietary Fiber 0g); Protein 2g

Tips »

DID YOU KNOW?

Wendy P. Osborne, of Syracuse, New York, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

HOW-TO

Use a #67 or medium-sized spring-loaded ice cream scoop to make quick work of dropping the cookie dough. Using a scoop also ensures cookies will be the same size and will bake the same length of time.



Mexican Hot Chocolate Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour

Servings: 4 dozen cookies

- ¼ cup sugar
- ¼ teaspoon ground cinnamon
- ½ cup butter or margarine
- 1 tablet Mexican hot chocolate drink mix (from 19-oz package)
- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 egg
- 1 cup miniature semisweet chocolate chips (6 oz)

- 1.** Heat oven to 375°F. In small bowl, mix sugar and cinnamon; set aside. In 1-quart saucepan, melt butter and hot chocolate tablet over low heat, stirring constantly.
- 2.** Place cookie mix in large bowl. Stir in melted butter mixture and egg until soft dough forms. Stir in chocolate chips.
- 3.** Shape dough into 1-inch balls; roll in cinnamon-sugar mixture. On ungreased cookie sheets, place balls 2 inches apart.
- 4.** Bake 10 to 12 minutes or until set (do not overbake). Cool 3 minutes; remove from cookie sheets to cooling racks. Store covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 90 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2g); Cholesterol 10mg; Sodium 40mg; Total Carbohydrate 13g (Dietary Fiber 0g); Protein 0g

Tips »

DID YOU KNOW?

Joan Ranzini, Waynesboro, Virginia, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

SUCCESS HINT

Look for the hot chocolate tablets in the Hispanic section of your supermarket.

HOW-TO

Use a #70 or 1-tablespoon spring-loaded ice cream scoop to make quick work of dropping the cookie dough. Using a scoop also ensures cookies will be the same size and will bake the same length of time.



Salty Sweet Peanuttty Treat

Prep Time: 30 Minutes **Start to Finish:** 3 Hours 20 Minutes

Servings: 32 bars

COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix
- ½ cup butter or margarine, softened
- 1 egg

FILLING

- 24 caramels, unwrapped
- 2 tablespoons butter or margarine
- 1 can (14 oz) sweetened condensed milk (not evaporated)

TOPPING

- 60 small pretzel twists (2 cups)
- 1½ cups dry-roasted salted peanuts, chopped
- 1 cup semisweet chocolate chips (6 oz)

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie base ingredients until soft dough forms. Spread dough in bottom of pan. Bake 10 minutes.

2. Meanwhile, in 2-quart saucepan, heat filling ingredients over medium-low heat 5 to 10 minutes, stirring constantly, until caramels are melted. Remove from heat.

3. As soon as pan is removed from oven, press pretzels firmly into partially baked base, slightly overlapping pretzels. Sprinkle chopped peanuts evenly over pretzels. Pour caramel filling over top; spread evenly.

4. Bake 20 minutes longer or until caramel filling bubbles. Cool completely, about 2 hours.

5. In small microwaveable bowl, microwave chocolate chips uncovered on High 1 to 2 minutes or until melted. Dip fork into melted chocolate; drizzle chocolate over bars. Refrigerate 30 minutes or until chocolate is set. For bars, cut into 8 rows by 4 rows. Store covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 BAR: Calories 250 (Calories from Fat 110); Total Fat 12g (Saturated Fat 5g); Cholesterol 20mg; Sodium 190mg; Total Carbohydrate 31g (Dietary Fiber 0g); Protein 4g

Tips »

DID YOU KNOW?

Janet Cramer-Carelli, of Tampa, Florida, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

SUCCESS HINT

After drizzling with chocolate, chilling the bars for 30 minutes sets the chocolate so cutting and serving is a snap.



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Fiesta Fudge Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour

Servings: 5 dozen cookies

- ½ cup butter or margarine
- 6 oz unsweetened baking chocolate
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 teaspoon ground cinnamon
- 60 Hershey's® Hugs® chocolates, unwrapped

1. Heat oven to 350°F. In large microwavable bowl, microwave butter and chocolate uncovered on High 1 minute. Stir; microwave on High 1 minute longer or until butter is melted and chocolate can be stirred smooth.
2. Stir condensed milk into chocolate mixture. Stir in cookie mix and cinnamon until well blended.
3. Using 1 level tablespoonful of dough for each cookie, shape into 60 balls. On ungreased cookie sheets, place balls 2 inches apart.
4. Bake 6 to 7 minutes or until edges lose their shiny look (do not overbake). Immediately press 1 chocolate

candy into center of each cookie. Cool cookies on cookie sheets 5 minutes; remove from cookie sheets to cooling racks. To get candy to spread slightly on top of cookie, tap edge of each cookie lightly. Cool completely. Store covered at room temperature.

High Altitude (3500-6500 ft): Bake 8 to 9 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 110 (Calories from Fat 45); Total Fat 5g (Saturated Fat 2.5g); Cholesterol 5mg; Sodium 40mg; Total Carbohydrate 14g (Dietary Fiber 0g); Protein 2g

Tips »

DID YOU KNOW?

Priscilla Yee, of Concord, California, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

SUBSTITUTION

You can substitute milk chocolate candy drops or pieces for the striped candy.

Caribbean Lime Coolers

Prep Time: 1 Hour **Start to Finish:** 1 Hour 30 Minutes

Servings: 2½ dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup coconut
- 1 tablespoon grated lime peel (about 1 lime)
- 3 tablespoons lime juice
- 6 tablespoons butter or margarine, melted
- 1 egg
- ¼ cup powdered sugar

1. Heat oven to 350°F. In large bowl, stir cookie mix, coconut, lime peel, lime juice, butter and egg until soft dough forms.
2. On ungreased cookie sheets, drop dough by level tablespoonfuls 2 inches apart.
3. Bake 9 to 13 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
4. With small strainer, sift powdered sugar over cooled cookies. Store covered at room temperature.

High Altitude (3500-6500 ft): Bake 13 to 17 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 100 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 60mg; Total Carbohydrate 15g (Dietary Fiber 0g); Protein 0g

Tips »

DID YOU KNOW?

Veronica Callaghan, of Glastonbury, Connecticut, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

HOW-TO

Use a #70 or 1-tablespoon spring-loaded ice cream scoop to make quick work of dropping the cookie dough. Using a scoop also ensures cookies will be the same size and will bake the same length of time.





Alfajores (Dulce de Leche Sandwich Crème Cookies)

Prep Time: 1 Hour 20 Minutes

Start to Finish: 1 Hour 20 Minutes

Servings: 24 sandwich cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 cup coconut
- ½ cup pecan halves, toasted, finely chopped
- ½ cup butter or margarine, melted
- 1 egg
- 1 can (13.4 oz) dulce de leche (caramelized sweetened condensed milk)
- 2 tablespoons powdered sugar

1. Heat oven to 375°F. Line cookie sheets with parchment paper.
2. In large bowl, stir cookie mix, ½ cup of the coconut, the pecans, melted butter and egg until stiff dough forms.
3. On floured surface, roll half of dough to ¼-inch thickness. Cut with 2-inch round or fluted cookie cutter. Place 2 inches apart on cookie sheets. Repeat with remaining half of dough.
4. Bake 7 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely.

5. To make each sandwich cookie, spread about 2 teaspoons dulce de leche on bottom of 1 cookie. Top with second cookie, bottom side down; gently press cookies together so some of filling seeps out around edges. Roll edges in remaining ½ cup coconut. Place cookies on cooling rack.

6. Sprinkle tops of sandwich cookies with powdered sugar. Store between sheets of waxed paper in tightly covered container.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 SANDWICH COOKIE: Calories 190 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4g); Cholesterol 15mg; Sodium 95mg; Total Carbohydrate 28g (Dietary Fiber 0g); Protein 3g

Tip »

DID YOU KNOW?

Christine Montalvo, of Windsor Heights, Iowa, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

Coconut-Butterscotch-Fudge Cookies

Prep Time: 45 Minutes **Start to Finish:** 45 Minutes

Servings: About 2½ dozen cookies

- 1 pouch Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 1 egg
- 1 to 1½ cups flaked coconut
- ½ cup butterscotch topping
- ¾ cup hot fudge topping

1. Heat oven to 375°F. In large bowl, stir cookie mix, melted butter and egg until soft dough forms.
2. Shape dough into 1-inch balls. Roll balls in coconut. On ungreased cookie sheets, place balls 2 inches apart.
3. Bake 9 to 11 minutes or until edges are light golden brown and coconut starts to toast. Cool 3 minutes; remove from cookie sheets to waxed paper.
4. Drizzle butterscotch topping over each warm cookie. In small microwavable bowl, microwave hot fudge topping uncovered on High 15 to 30 seconds or until

spreadable. Carefully spread on top of each cookie. Serve warm or cool. Store loosely covered.

High Altitude (3500-6500 ft): Decrease butter to ⅓ cup.

Nutrition Information Per Serving:

1 COOKIE: Calories 150 (Calories from Fat 60); Total Fat 6g (Saturated Fat 3.5g); Cholesterol 15mg; Sodium 115mg; Total Carbohydrate 23g (Dietary Fiber 0g); Protein 1g

Tips »

DID YOU KNOW?

Misty McCombs, of Lyons, Indiana, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest.

SUCCESS HINT

Put toppings in squeeze bottles with nozzles for easy, no-mess drizzling.





Crisp Peanut Butter Chews

Prep Time: 25 Minutes **Start to Finish:** 55 Minutes

Servings: 6 dozen cookies

- 1½ cups light corn syrup
- 1 cup creamy peanut butter
- 1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix
- 7 cups crisp rice cereal
- 1 cup salted peanuts

1. Line 2 large cookie sheets with waxed paper or foil. In 5-quart heavy Dutch oven, heat corn syrup to boiling over medium heat, stirring occasionally. Stir in peanut butter until melted. Stir in cookie mix until well blended. Cook 2 minutes, stirring constantly. (Candy thermometer should read 160°F.)
2. Immediately remove from heat. With wooden spoon or rubber spatula, gently fold in cereal and peanuts until well coated.
3. Drop by rounded tablespoonfuls onto cookie sheets. Flatten each cookie slightly with fingertips. Cool completely, about 30 minutes. Store covered at room temperature.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 100 (Calories from Fat 35); Total Fat 4g (Saturated Fat 1g); Cholesterol 0mg; Sodium 85mg; Total Carbohydrate 14g (Dietary Fiber 0g); Protein 2g

Tips »

DID YOU KNOW?

Beth Baker, of Mount Clemens, Michigan, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

VARIATION

Spread cookie mixture in an ungreased 13x9-inch pan. Cut into bars.

SPECIAL TOUCH

Drizzle melted milk chocolate chips over cookies.

Cranberry-Pistachio Biscotti

Prep Time: 30 Minutes **Start to Finish:** 3 Hours 30 Minutes

Servings: 40 cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 box (4-serving size) pistachio instant pudding and pie filling mix
- ¼ cup Gold Medal® all-purpose flour
- ½ cup butter or margarine, melted
- 2 eggs
- ½ cup dry-roasted salted pistachio nuts, finely chopped
- ½ cup sweetened dried cranberries
- 2 tablespoons powdered sugar

1. Heat oven to 375°F. In large bowl, stir together cookie mix, pudding mix and flour. Stir in melted butter and eggs until soft dough forms. Stir in pistachios and cranberries. Divide dough in half.

2. On each of 2 ungreased cookie sheets, shape half of dough into 15x2-inch log.

3. Bake 18 to 20 minutes or until golden brown. Cool on cookie sheets 20 minutes. Reduce oven temperature to 250°F. Place logs on cutting board. Cut crosswise into ¾-inch slices. Place slices cut sides down on ungreased cookie sheets.

4. Bake 40 minutes, turning once. Immediately remove from cookie sheets to cooling racks. Cool 10 minutes. With small, fine strainer, lightly sprinkle powdered sugar over tops of cookies. Store loosely covered.

High Altitude (3500-6500 ft): Increase flour to ½ cup.

Nutrition Information Per Serving:

1 COOKIE: Calories 100 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2g); Cholesterol 15mg; Sodium 90mg; Total Carbohydrate 15g (Dietary Fiber 0g); Protein 1g

Tips »

DID YOU KNOW?

Debra Thomas, of Bidwell, Ohio, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest.

SUBSTITUTION

Pecans, walnuts and almonds make good stand-ins for the pistachios.





Ultimate Chocolate-Cappuccino Cookie Cups

Prep Time: 45 Minutes **Start to Finish:** 1 Hour 15 Minutes

Servings: About 3 dozen cookies

- 2 tablespoons cappuccino-flavored instant coffee mix
- 1 tablespoon water
- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk or chocolate chip cookie mix
- 3 tablespoons vegetable oil
- 1 egg
- 1 container (1 lb) Betty Crocker® Rich & Creamy chocolate frosting
- 1 teaspoon coffee-flavored liqueur
- 1 cup frozen (thawed) whipped topping
- 36 chocolate-covered espresso beans

1. Heat oven to 375°F. Line 36 miniature muffin cups with paper baking cups, or spray with cooking spray. In large bowl, dissolve coffee mix in water. Add cookie mix, oil and egg; stir until soft dough forms.
2. Shape dough into 36 (1-inch) balls; place in muffin cups.
3. Bake 8 to 9 minutes or until set. Immediately make indentation in center of each cookie with end of wooden spoon to form a cup. Cool 30 minutes. Remove from pan.
4. In small bowl, stir frosting and liqueur until well blended. Gently stir in whipped topping. Spoon frosting mixture

into decorating bag with star tip. Pipe frosting into each cookie cup. Top each with espresso bean. Store covered in refrigerator.

High Altitude (3500-6500 ft): Spray paper baking cups or muffin cups with cooking spray. Bake 9 to 10 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 170 (Calories from Fat 60); Total Fat 7g (Saturated Fat 2.5g); Cholesterol 5mg; Sodium 85mg; Total Carbohydrate 27g (Dietary Fiber 0g); Protein 0g

Tips »

DID YOU KNOW?

Linda Bibbo, of Chagrin Falls, Ohio, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest.

HOW-TO

If you don't have a decorating bag and tip, just put the frosting mixture in a resealable food-storage plastic bag. Snip off a corner, and squeeze the frosting into each baked cookie cup.

Double-Chocolate Caramel-Coffee Cups

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 10 Minutes

Servings: 3 dozen cookies

COOKIE CUPS

- 1 teaspoon instant espresso coffee granules
- 1 tablespoon water
- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
- 3 tablespoons vegetable oil
- 1 egg

TOPPING

- 1 container (1 lb) Betty Crocker® Rich & Creamy vanilla frosting
- 2 tablespoons caramel-flavored liqueur
- ½ cup marshmallow creme
- 2 tablespoons caramel topping

1. Heat oven to 375°F. Spray 36 miniature muffin cups with cooking spray, or line with paper baking cups. In large bowl, dissolve espresso granules in water. Add cookie mix, oil and egg; stir until soft dough forms.
2. Shape dough into 36 (1-inch) balls; place in muffin cups.

3. Bake 8 to 9 minutes or until set. Immediately make indentation in center of each cookie with end of wooden spoon to form a cup. Cool 30 minutes. Remove from pan.

4. In small bowl, stir frosting and liqueur until well blended. Gently stir in marshmallow creme. Spoon frosting mixture evenly into each cookie cup. Store covered in refrigerator. Before serving, use fork to drizzle each cookie cup with caramel topping.

High Altitude (3500-6500 ft): Bake 10 to 11 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 130 (Calories from Fat 50); Total Fat 5g (Saturated Fat 1.5g); Cholesterol 5mg; Sodium 65mg; Total Carbohydrate 20g (Dietary Fiber 0g); Protein 0g

Tip »

DID YOU KNOW?

Lindsay Weiss, of Overland Park, Kansas, was awarded honorable mention for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.





Linzer Cookie Tarts

Prep Time: 1 Hour 15 Minutes **Start to Finish:** 2 Hours

Servings: About 32 cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup slivered almonds, toasted, finely chopped
- ½ cup butter or margarine, melted
- ½ teaspoon almond extract
- 1 egg
- ¾ cup seedless raspberry jam
- ½ cup dark or semisweet chocolate chips

1. Heat oven to 375°F. In large bowl, stir together cookie mix and almonds. Stir in melted butter, almond extract and egg until stiff dough forms.

2. On floured surface, roll half of dough to ¼-inch thickness. Cut with 2-inch round, fluted or star cookie cutter. On ungreased cookie sheets, place cookies 2 inches apart.

3. Bake 7 to 9 minutes or until set. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely.

4. Meanwhile, on floured surface, roll other half of dough to ¼-inch thickness. Cut with linzer cutter with hole in center, OR cut with same 2-inch round cookie cutter and use small 1-inch cutter to cut hole out of center of each cookie. On ungreased cookie sheets, place cookies 2 inches apart.

5. Bake 7 to 9 minutes or until set. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely.

6. Spread 1 teaspoon jam on bottom of each whole cookie; top each with cutout cookie to make sandwich cookie. In small microwavable bowl, microwave chocolate chips uncovered on High about 1 minute, stirring after 30 seconds, until melted and stirred smooth. Using tip of fork or knife, drizzle chocolate in lines over cookies. Let stand until chocolate is set, about 45 minutes. Or, sprinkle with powdered sugar instead of drizzling with chocolate. Store between sheets of waxed paper in tightly covered container.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 120 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2g); Cholesterol 10mg; Sodium 55mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 1g

Tip »

DID YOU KNOW?

Jane Hazen, of Cleveland Heights, Ohio, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest.

Lemon Dream Tassies

Prep Time: 40 Minutes **Start to Finish:** 2 Hours 10 Minutes

Servings: 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup whole almonds, ground
- 6 tablespoons butter or margarine, melted
- 1 package (3 oz) cream cheese, softened
- 1 jar (12 oz) lemon or lime curd
- ¾ cup Betty Crocker® whipped fluffy white frosting (from 12-oz container)
- ½ cup frozen (thawed) whipped topping
- 1 teaspoon grated lemon or lime peel
- 2 tablespoons sliced almonds

1. Heat oven to 375°F. Spray 36 mini muffin cups with cooking spray. In large bowl, stir cookie mix, ground almonds, butter and cream cheese until soft dough forms.

2. Shape dough into 36 (1¼-inch) balls. Press each ball in bottom and up side of muffin cup.

3. Bake 12 to 15 minutes or until golden brown. Cool completely in pan, about 30 minutes.

4. Remove cookie cups from pan. Fill each with about 1½ teaspoons lemon curd.

5. In small bowl, mix frosting and whipped topping until well blended. Pipe or spoon 1 rounded teaspoon frosting mixture on top of each filled cookie cup. Garnish each with lemon peel and almonds. Store covered in refrigerator.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 140 (Calories from Fat 60); Total Fat 6g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 65mg; Total Carbohydrate 21g (Dietary Fiber 0g); Protein 1g

Tip »

DID YOU KNOW?

Linda Bibbo, of Chagrin Falls, Ohio, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.





Apple Streusel Cheesecake Bars

Prep Time: 20 Minutes **Start to Finish:** 3 Hours 40 Minutes
Servings: 24 bars

- 1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
- ½ cup firm butter or margarine
- 2 packages (8 oz each) cream cheese, softened
- ½ cup sugar
- 2 tablespoons Gold Medal® all-purpose flour
- 1 teaspoon vanilla
- 1 egg
- 1 can (21 oz) apple pie filling
- ½ teaspoon ground cinnamon
- ¼ cup chopped walnuts

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. Place cookie mix in large bowl. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Reserve 1½ cups crumb mixture; press remaining crumbs in bottom of pan. Bake 10 minutes.
2. Meanwhile, in large bowl, beat cream cheese, sugar, flour, vanilla and egg with electric mixer on medium speed until smooth.

3. Spread cream cheese mixture evenly over partially baked crust. In medium bowl, mix pie filling and cinnamon. Spoon evenly over cream cheese mixture. Sprinkle reserved crumbs over top. Sprinkle with walnuts.

4. Bake 35 to 40 minutes longer or until light golden brown. Cool about 30 minutes. Refrigerate to chill, about 2 hours. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

High Altitude (3500-6500 ft): Bake 40 to 45 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 240 (Calories from Fat 110); Total Fat 13g (Saturated Fat 7g); Cholesterol 40mg; Sodium 170mg; Total Carbohydrate 29g (Dietary Fiber 0g); Protein 4g

Tip »

DID YOU KNOW?

Brenda Watts, of Gaffney, South Carolina, won \$1,000 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.



Apple Streusel Cheesecake Bars

Prep Time: 20 Minutes **Start to Finish:** 3 Hours 40 Minutes
Servings: 24 bars

- 1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
- ½ cup firm butter or margarine
- 2 packages (8 oz each) cream cheese, softened
- ½ cup sugar
- 2 tablespoons Gold Medal® all-purpose flour
- 1 teaspoon vanilla
- 1 egg
- 1 can (21 oz) apple pie filling
- ½ teaspoon ground cinnamon
- ¼ cup chopped walnuts

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. Place cookie mix in large bowl. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Reserve 1½ cups crumb mixture; press remaining crumbs in bottom of pan. Bake 10 minutes.
2. Meanwhile, in large bowl, beat cream cheese, sugar, flour, vanilla and egg with electric mixer on medium speed until smooth.

3. Spread cream cheese mixture evenly over partially baked crust. In medium bowl, mix pie filling and cinnamon. Spoon evenly over cream cheese mixture. Sprinkle reserved crumbs over top. Sprinkle with walnuts.

4. Bake 35 to 40 minutes longer or until light golden brown. Cool about 30 minutes. Refrigerate to chill, about 2 hours. For bars, cut into 6 rows by 4 rows. Store covered in refrigerator.

High Altitude (3500-6500 ft): Bake 40 to 45 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 240 (Calories from Fat 110); Total Fat 13g (Saturated Fat 7g); Cholesterol 40mg; Sodium 170mg; Total Carbohydrate 29g (Dietary Fiber 0g); Protein 4g

Tip »

DID YOU KNOW?

Brenda Watts, of Gaffney, South Carolina, won \$1,000 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

Noir Bars

Prep Time: 40 Minutes **Start to Finish:** 5 Hours

Servings: 36 bars

COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
- ¼ cup vegetable oil
- 2 tablespoons water
- 1 egg

FILLING

- 8 tablespoons butter or unsalted butter
- ¾ cup semisweet or bittersweet chocolate chips
- 2 packages (8 oz each) cream cheese, softened
- 1½ cups powdered sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla

TOPPING

- ½ cup whipping cream
- 2 cups semisweet or bittersweet chocolate chips (12 oz)
- ¼ cup butter or unsalted butter
- 2 tablespoons instant espresso powder

1. Heat oven to 350°F. In large bowl, stir cookie base ingredients until soft dough forms. Spread in bottom of ungreased 13x9-inch pan. Bake 12 to 15 minutes or just until set. Cool completely, about 30 minutes.
2. Meanwhile, in 1-quart saucepan, melt 2 tablespoons of the butter and ¾ cup chocolate chips over medium-low heat, stirring constantly. Set aside to cool.

3. In large bowl, beat cream cheese and remaining 6 tablespoons butter with electric mixer on medium speed until smooth. On low speed, beat in powdered sugar, cinnamon and vanilla until blended. Beat in cooled chocolate on medium speed until well blended. Spread filling over cooled base. Cover; refrigerate until chilled, about 2 hours.

4. In 2-quart saucepan, heat cream, 2 cups chocolate chips, ¼ cup butter and the espresso powder over medium-low heat, stirring constantly, until melted and smooth. Cool until lukewarm, about 10 minutes.

5. Pour chocolate topping over filling; spread to cover bars. Refrigerate uncovered until set, at least 2 hours or overnight. For bars, cut with wet knife into 9 rows by 4 rows. Store covered in refrigerator.

High Altitude (3500-6500 ft): In step 1, bake crust 14 to 17 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 250 (Calories from Fat 150); Total Fat 16g (Saturated Fat 9g); Cholesterol 35mg; Sodium 120mg; Total Carbohydrate 24g (Dietary Fiber 0g); Protein 2g

Tip »

DID YOU KNOW?

Ronda Smith, of Verona, New Jersey, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.





Chocolate-Topped Peanut-Toffee Bars

Prep Time: 30 Minutes **Start to Finish:** 3 Hours 15 Minutes
Servings: 32 bars

COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 egg

FILLING

- 1 cup butter, cut into small pieces
- 1 cup packed brown sugar
- 1½ cups lightly crushed potato chips
- 1 cup salted peanuts

TOPPING

- 2 cups semisweet chocolate chips (12 oz)

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie base ingredients until soft dough forms. Press dough in bottom of pan. Bake 10 minutes or just until dough is set.
2. Meanwhile, in 1-quart saucepan, melt butter over medium heat. Stir in brown sugar. Heat to boiling, stirring frequently. Boil 1 minute, stirring constantly.
3. Sprinkle potato chips and peanuts over partially baked base. Pour brown sugar mixture over chips and peanuts. Bake 15 minutes longer or until surface is bubbly.

4. Sprinkle chocolate chips evenly over chips and peanuts; return to oven for 2 minutes to soften chocolate. Spread chocolate over filling. Cool completely, about 2 hours. Refrigerate 30 minutes or until chocolate is set. For bars, cut into 8 rows by 4 rows. Store covered at room temperature.

High Altitude (3500-6500 ft): In step 1, bake 12 minutes. In step 4, return to oven for 3 minutes

Nutrition Information Per Serving:

1 BAR: Calories 260 (Calories from Fat 140); Total Fat 16g (Saturated Fat 7g); Cholesterol 20mg; Sodium 150mg; Total Carbohydrate 26g (Dietary Fiber 1g); Protein 3g

Tips »

DID YOU KNOW?

Anna Ginsberg, of Austin, Texas, won the \$5,000 Grand Prize for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

SUCCESS HINT

Refrigerating the bars for 30 minutes sets the chocolate so cutting and serving are a snap.

Blueberry Cheesecake Bars

Prep Time: 40 Minutes **Start to Finish:** 4 Hours 10 Minutes
Servings: 28 bars

CRUST

- 1 pouch (1 lb 1.5 oz) Betty Crocker® oatmeal cookie mix
- ½ cup butter or margarine, softened
- 1 egg

FILLING

- 3 packages (8 oz each) cream cheese, softened
- ¾ cup sugar
- ½ cup whipping cream
- 3 eggs
- 1 jar (10 oz) blueberry spreadable fruit
- 1½ cups fresh or frozen (thawed and drained) blueberries

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, beat cookie mix, butter and egg with electric mixer on low speed until soft dough forms. Press in bottom of pan.
2. Bake 15 minutes. Cool 10 minutes. Meanwhile, in another large bowl, beat cream cheese and sugar on medium speed until fluffy. Add whipping cream and 3 eggs; beat on low speed until well blended.

3. Spread spreadable fruit evenly over partially cooled crust. Sprinkle with blueberries. Pour cream cheese mixture evenly over blueberries, spreading gently to cover.

4. Bake 40 to 45 minutes longer or until center is set. Cool 30 minutes. Refrigerate at least 2 hours. For bars, cut into 7 rows by 4 rows. Store covered in refrigerator.

High Altitude (3500-6500 ft): In step 4, bake 45 to 50 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 260 (Calories from Fat 130); Total Fat 15g (Saturated Fat 8g); Cholesterol 70mg; Sodium 170mg; Total Carbohydrate 28g (Dietary Fiber 1g); Protein 4g

Tip »

DID YOU KNOW?

Michelle Robinson, of Jacksonville, Florida, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest.





Chocolate-Cream Cheese-Peanut Butter Bars

Prep Time: 50 Minutes **Start to Finish:** 2 Hours 15 Minutes

Servings: 36 bars

COOKIE BASE AND TOPPING

- 1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix
- 3 tablespoons vegetable oil
- 1 tablespoon water
- 1 egg

FILLING

- 1¼ cups semisweet chocolate chips (7½ oz)
- ¼ cup butter or margarine
- 1 package (8 oz) cream cheese, softened
- ¾ cup crunchy or creamy peanut butter
- ¾ cup powdered sugar
- ½ cup whipping cream

1. Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray. In large bowl, stir cookie base and topping ingredients until soft dough forms. Shape 6 (1-inch) balls of dough. On ungreased cookie sheet, place balls 2 inches apart; flatten in crisscross pattern with fork.

2. Press remaining dough in pan. Bake cookies and base 10 to 12 minutes or until edges are light golden brown. Cool 10 minutes. Reserve cookies for topping.

3. In small microwavable bowl, microwave chocolate chips and butter uncovered on High 1 minute to 1 minute

30 seconds, stirring every 30 seconds, until melted and stirred smooth. Spread evenly over bars. Refrigerate until firm, about 30 minutes.

4. In medium bowl, beat cream cheese, peanut butter, powdered sugar and whipping cream with electric mixer on low speed until blended. Beat on high speed about 2 minutes or until light and fluffy. Spread over chocolate layer.

5. Crush reserved cookies; sprinkle over cream cheese layer. Press in lightly. Refrigerate until set, about 30 minutes. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 BAR: Calories 190 (Calories from Fat 110); Total Fat 12g (Saturated Fat 5g); Cholesterol 20mg; Sodium 125mg; Total Carbohydrate 17g (Dietary Fiber 0g); Protein 3g

Tip »

DID YOU KNOW?

Marilyn Blankschien, of Clintonville, Wisconsin, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest.

Lemon Linzer Bars

Prep Time: 20 Minutes **Start to Finish:** 5 Hours 15 Minutes
Servings: 24 bars

COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- $\frac{1}{2}$ cup butter or margarine, softened
- 2 oz cream cheese, softened
- $4\frac{1}{2}$ teaspoons frozen (thawed) lemonade concentrate
- $\frac{3}{4}$ teaspoon almond extract
- 1 egg

FILLING

- $\frac{3}{4}$ cup seedless raspberry jam
- 1 package (8 oz) cream cheese, softened
- $\frac{1}{2}$ cup lemon curd (from 10- to 12-oz jar)
- 2 cups frozen (thawed) whipped topping or 2 cups sweetened whipped cream

TOPPING

- $\frac{1}{2}$ cup sliced almonds, toasted
- 24 fresh or frozen (thawed and drained) raspberries

1. Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray. In large bowl, stir cookie base ingredients until soft dough forms. Spread dough in bottom of pan.
2. Bake 20 to 23 minutes or until golden brown. Cool completely, about 30 minutes.

3. Spread raspberry jam over cooled base. In large bowl, beat cream cheese and lemon curd with electric mixer on medium speed until smooth. Fold in whipped topping. Drop lemon mixture by teaspoonfuls over jam layer; spread gently and evenly over jam.

4. Sprinkle toasted almonds over top. Refrigerate at least 4 hours or overnight. For bars, cut into 6 rows by 4 rows. To serve, top each bar with 1 raspberry, gently pressing into lemon mixture. Store covered in refrigerator.

High Altitude (3500-6500 ft): Bake 22 to 25 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 230 (Calories from Fat 100); Total Fat 11g (Saturated Fat 6g); Cholesterol 35mg; Sodium 115mg; Total Carbohydrate 30g (Dietary Fiber 0g); Protein 2g

Tip »

DID YOU KNOW?

Carole Holt, of Mendota Heights, Minnesota, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.





Elegant Almond Bars

Prep Time: 25 Minutes **Start to Finish:** 2 Hours 30 Minutes
Servings: 32 bars

COOKIE BASE

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- ½ teaspoon almond extract
- 1 egg

FILLING

- 1 can (8 oz) or 1 package (7 oz) almond paste, crumbled into ½-inch pieces
- ¼ cup sugar
- ¼ cup butter or margarine, melted
- 2 eggs
- ½ cup sliced almonds

TOPPING

- 2 oz white chocolate baking bar, coarsely chopped (½ cup)
- 2 tablespoons shortening
- ¼ cup sliced almonds

1. Heat oven to 350°F. In large bowl, stir cookie base ingredients until soft dough forms. Spread in ungreased 13x9-inch pan. Bake 15 to 18 minutes or until light golden brown.

2. Meanwhile, in large bowl, beat almond paste, sugar and ¼ cup melted butter with electric mixer on low speed until blended. Add 2 eggs; beat until well blended (mixture may be slightly lumpy).

3. Spread almond paste mixture over partially baked base. Sprinkle with ½ cup almonds. Bake 15 to 20 minutes longer or until filling is set (filling will puff up during baking). Cool completely, about 1 hour.

4. In 1-quart heavy saucepan, melt white chocolate and shortening over low heat, stirring constantly, until smooth. Pour and spread over cooled bars. Sprinkle with ¼ cup almonds. Let stand about 30 minutes or until topping is set. For bars, cut into 8 rows by 4 rows. Store covered at room temperature.

High Altitude (3500-6500 ft): In step 1, bake 18 to 21 minutes. In step 3, bake 17 to 22 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 180 (Calories from Fat 90); Total Fat 10g (Saturated Fat 4g); Cholesterol 30mg; Sodium 75mg; Total Carbohydrate 19g (Dietary Fiber 0g); Protein 3g

Tip »

DID YOU KNOW?

Alice Marshall, of San Luis Obispo, California, won \$500 for this recipe in the 2007 Mix It Up with Betty! Cookie Mix Recipe Contest.

Aloha Paradise Bars

Prep Time: 25 Minutes **Start to Finish:** 2 Hours 15 Minutes
Servings: 36 bars

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, softened
- 1 egg
- 2 cups white vanilla baking chips (12 oz)
- 1 cup coarsely chopped dried pineapple
- 1 cup flaked coconut
- 1 cup chopped macadamia nuts
- 1 can (14 oz) sweetened condensed milk (not evaporated)

1. Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray. In large bowl, stir cookie mix, butter and egg until soft dough forms. Press dough in bottom of pan.
2. Bake 15 minutes. Sprinkle with white vanilla baking chips, pineapple, coconut and nuts. Drizzle evenly with sweetened condensed milk.
3. Bake 30 to 35 minutes longer or until light golden brown. Cool completely, about 1 hour. For bars, cut into 9 rows by 4 rows. Store covered in refrigerator.

High Altitude (3500-6500 ft): In step 2, bake 20 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 230 (Calories from Fat 100); Total Fat 12g (Saturated Fat 6g); Cholesterol 15mg; Sodium 100mg; Total Carbohydrate 29g (Dietary Fiber 0g); Protein 3g

Tips »

DID YOU KNOW?

Heather Spigner, of Crossville, Tennessee, won \$500 for this recipe in the 2006 Mix It Up with Betty! Cookie Mix Recipe Contest.

SUCCESS HINT

Skip the cooking spray, and instead line the pan with quick-release foil for quick cleanup and easy removal of bars.



Cinnamon Stars, p. 66
and Tiny Snowmen
Cookies, p. 68





great for gift giving

These homemade sweet treats from
your kitchen are sure to please.

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Chunky Peppermint Fudge Dream Cookies

Prep Time: 50 Minutes **Start to Finish:** 50 Minutes

Servings: About 20 large cookies

- ¾ cup packed brown sugar
- ¾ cup granulated sugar
- ½ cup butter or margarine, softened
- ½ cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 2 oz unsweetened baking chocolate, melted, cooled
- 2¼ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- 2 packages (4.67 oz each) foil-wrapped rectangular creme de menthe thin chocolate mints, unwrapped, coarsely chopped
- 1½ cups semisweet chocolate chunks

1. Heat oven to 350°F. In large bowl, beat brown sugar, granulated sugar, butter, shortening, vanilla and eggs with electric mixer on medium speed until smooth. Beat in melted baking chocolate. On low speed, beat in flour and baking soda until well blended. Reserve 1 cup of the chopped mints. Stir remaining mints and the chocolate chunks into dough.

2. On ungreased cookie sheets, drop dough by ¼ cupfuls 2 inches apart.

3. Bake 11 to 15 minutes or until centers of cookies no longer look moist (do not overbake). Immediately sprinkle with reserved mints. Cool 1 minute; remove from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): Bake 12 to 16 minutes.

Nutrition Information Per Serving:

1 LARGE COOKIE: Calories 370 (Calories from Fat 180); Total Fat 20g (Saturated Fat 9g); Cholesterol 35mg; Sodium 115mg; Total Carbohydrate 43g (Dietary Fiber 2g); Protein 4g

Tip »

HOLIDAY HINT

Wrap these decadent cookies individually in a holiday print cellophane bag and tie with a bow.



Chocolate-Caramel Turtle Cookies

Prep Time: 1 Hour 40 Minutes **Start to Finish:** 1 Hour 40 Minutes

Servings: 4 dozen cookies

- 2½ cups pecan halves
- ½ cup water
- ½ cup sugar
- ¾ cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 1½ cups Gold Medal® all-purpose flour
- ¼ cup unsweetened baking cocoa
- 48 round milk chocolate-covered chewy caramels (from 13-oz bag), unwrapped

1. Heat oven to 375°F (if using dark or nonstick cookie sheet, heat oven to 350°F). In medium bowl, soak pecans in water while making dough; drain well.

2. In medium bowl, beat sugar, butter, vanilla and egg with electric mixer on medium speed until light and fluffy. On low speed, beat in flour and cocoa until dough forms.

3. On ungreased cookie sheets, for each cookie, arrange 5 pecans to look like head and legs of a turtle. Shape dough by rounded teaspoonfuls into 1-inch balls. Place 1 ball on top of each group of 5 pecans, pressing lightly into pecans with palm of hand.

4. Bake 7 to 10 minutes or until set. Immediately press 1 caramel gently onto top of each cookie; let stand 5 minutes to soften caramel. Use small spatula to flatten candy slightly. Remove cookies from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): Bake 9 to 12 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 120 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 30mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

Tip »

HOLIDAY HINT

Arrange these little snappers on a festive holiday plate, or place them inside a special holiday gift box.



Caramels

Prep Time: 45 Minutes **Start to Finish:** 2 Hours 45 Minutes

Servings: 64 candies

- 2 cups sugar
- ½ cup butter or margarine
- 2 cups whipping cream
- ¾ cup light corn syrup

- 1.** Butter bottom and sides of 8-inch square (2-quart) glass baking dish.
- 2.** In heavy 3-quart saucepan, heat all ingredients to boiling over medium heat, stirring constantly. Boil uncovered about 35 minutes, stirring frequently, until candy thermometer reads 245°F or until small amount of mixture dropped into cup of very cold water forms a firm ball that holds its shape until pressed.
- 3.** Immediately spread caramel mixture in baking dish. Cool completely, about 2 hours.
- 4.** Cut into 1-inch squares. Wrap individually in waxed paper or plastic wrap. Store in tightly covered container.

High Altitude (3500-6500 ft): Use 5-quart saucepan. Boil over medium heat about 15 minutes, stirring frequently, until candy thermometer reads 240°F.

Nutrition Information Per Serving:

1 CANDY: Calories 80 (Calories from Fat 40); Total Fat 4g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 15mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g

Chocolate Caramels: Heat 2 oz unsweetened baking chocolate with the sugar mixture.

Tips »

SUCCESS HINT

Cut little rectangles of waxed paper ahead of time, so when you're ready to wrap, you're ready to go!

HOW-TO

Cutting the caramels with a kitchen scissors is quicker and easier than using a knife.



Chocolate-Covered Caramel Corn

Prep Time: 20 Minutes **Start to Finish:** 3 Hours 50 Minutes

Servings: About 18 cups snack

- 12 cups popped popcorn
- 3 cups unblanched whole almonds, pecan halves or walnut halves
- ½ cup butter or margarine
- 1 cup packed brown sugar
- ¼ cup light corn syrup
- ½ teaspoon salt*
- ½ teaspoon baking soda
- ½ cup semisweet chocolate chips, milk chocolate chips or white vanilla baking chips

1. Heat oven to 200°F. Remove any unpopped kernels from popcorn. In very large roasting pan or very large bowl, place popcorn and nuts, or divide popcorn and nuts between 2 ungreased 13x9-inch pans.
2. In 2-quart saucepan, melt butter over medium heat. Stir in brown sugar, corn syrup and salt. Heat to boiling, stirring occasionally. Continue cooking 5 minutes without stirring. Remove from heat. Stir in baking soda until foamy. Pour sugar mixture over popcorn mixture; toss until evenly coated. If using bowl, transfer mixture to 2 ungreased 13x9-inch pans.
3. Bake 1 hour, stirring every 15 minutes. Spread on foil or cooking parchment paper. Cool completely, about 30 minutes.
4. In medium bowl, place 3 cups popcorn mixture. In 1-quart saucepan, melt chocolate chips over low heat, stirring constantly. Drizzle chocolate evenly over 3 cups popcorn mixture; toss gently to thoroughly coat popcorn. Spread in single layer on foil or cooking parchment paper. Cool about 2 hours or until chocolate is firm.
5. Add chocolate-covered popcorn mixture to remaining popcorn mixture; toss gently to combine. Store tightly covered.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 CUP: Calories 330 (Calories from Fat 200); Total Fat 22g (Saturated Fat 5g); Cholesterol 15mg; Sodium 150mg; Total Carbohydrate 27g (Dietary Fiber 4g); Protein 6g

*Omit salt if using salted microwave popcorn or bags of popped popcorn containing salt.

Tips »

HOW-TO

If you want two or three kinds of chocolate in your mixture, make separate batches of each type of chocolate-covered popcorn mixture, following the directions in Step 4. If you make two kinds of chocolate-covered popcorn mixture, you will have 9 cups of plain caramel corn left; if you choose three kinds of chocolate-covered popcorn, you'll have 6 cups of plain caramel corn left.

TIME-SAVER

You'll want to gobble up this popcorn just as soon as possible, so to get there even faster, look for bags of popped plain white popcorn in the snacks and chips aisle of your supermarket.



• LOW FAT

Cinnamon Stars

Prep Time: 1 Hour 55 Minutes

Start to Finish: 3 Hours 5 Minutes

Servings: About 8 dozen cookies

COOKIES

- 1½ cups powdered sugar
- 1 cup butter or margarine, softened
- 1 egg
- 1 teaspoon vanilla
- 2½ cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 teaspoon ground cinnamon

CINNAMON ICING

- ½ cup red cinnamon candies
- ½ cup water
- 2½ cups powdered sugar

1. In large bowl, beat 1½ cups powdered sugar and the butter with electric mixer on medium speed until smooth. Beat in egg and vanilla until smooth. Beat in

flour, baking soda, cream of tartar and cinnamon until well blended. Cover; refrigerate 1 hour or until firm.

2. Heat oven to 375°F (if using dark or nonstick cookie sheet, heat oven to 350°F). Divide dough in half. On lightly floured surface, roll half of dough at a time ¼ inch thick. Cut with 2-inch star-shaped cookie cutter. On ungreased cookie sheets, place stars 1 inch apart.

3. Bake 7 to 8 minutes or until light golden. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.

4. In 2-quart saucepan, heat candies and water to boiling over medium-high heat, stirring frequently. Reduce heat to medium-low; simmer uncovered 5 to 6 minutes, stirring frequently, until candies are melted. Remove from heat. With wire whisk, stir in 2½ cups powdered sugar, ½ cup at a time, until smooth. Drizzle icing over cookies. (Icing sets up quickly; if necessary, add water, 1 teaspoon at a time, for drizzling consistency.)

High Altitude (3500-6500 ft): Bake 6 to 7 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 50 (Calories from Fat 20); Total Fat 2g (Saturated Fat 1g); Cholesterol 5mg; Sodium 25mg; Total Carbohydrate 9g (Dietary Fiber 0g); Protein 0g

'TIS THE SEASON for giving great gifts



📦 pack it and wrap it

When it comes to packaging gifts, try thinking outside the box—literally. These creative containers add interest to any gift:

- Farmers' Market and grocery store berry baskets (plastic or cardboard)
- Decorative cardboard boxes
- Take-out food containers (unused, obviously)
- Plastic or glass jars (jelly jars are often quite inexpensive if you buy them by the dozen)
- Transparent cellophane or plastic bags
- Cups and saucers or large goblets
- Serving plates and platters
- Small trays and baskets

When it comes to topping your package, ribbons and bows are pretty but they aren't your only option. Try adorning your gift with items that go with the gift, such as unique silverware, pie servers, spreaders, ladles, nested measuring cups, measuring spoons, candy thermometer, cookie cutters or recipe cards.

📦 the clever shopper

"Where did you ever find that?" Clever shoppers find unique plates, saucers, cups, silverware, doilies, napkins, containers, themed merchandise and collectibles by leaving department stores behind. Instead, check garage sales and flea markets throughout the year. Clearance, dollar and discount stores are packed with inexpensive hidden treasures, and antique and consignment stores will tempt you with unique, one-of-a-kind gifts. The best part? Never having to step foot into a crowded mall!

📦 send them packing

To make sure your gifts arrive shipshape, here are some pointers:

- Wrap cookies in pairs, back to back. Brownies and bars are best uncut; just wrap the whole rectangle or square in plastic wrap.
- Sturdy metal cans, rigid plastic containers and firm-sided cardboard boxes are excellent choices. Before adding treats, line the container with waxed paper, plastic wrap or aluminum foil.
- Fill each container until almost full, allowing space at the top to cushion with crumpled waxed paper, paper towels or packing peanuts to prevent shaking and breakage. Put top on container.
- Pack filled containers in a corrugated cardboard or fiberboard packing box. Cushion with bubble wrap, crumpled newspaper, shredded paper, plain popped popcorn or packing peanuts. Start by placing several inches of fill in the bottom of the packing box; add more between items so the containers won't get jostled during shipping.
- Seal the box with clear shipping tape, and cover the address label with tape for added protection. If applicable, have the post office or shipper label the box, "This side up" or "Fragile" to encourage careful handling.



Tiny Snowmen Cookies

Prep Time: 2 Hours 10 Minutes

Start to Finish: 2 Hours 40 Minutes

Servings: 6 dozen cookies

- 1 cup butter, softened (do not use margarine)
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2 cups Gold Medal® all-purpose flour
- ¼ teaspoon salt
- 4 orange slice jelly candies, flattened slightly
- 2 tablespoons miniature semisweet chocolate chips
- Betty Crocker® decorating gel (any color)
(from 0.68-oz tube)

1. Heat oven to 400°F (if using dark or nonstick cookie sheet, heat oven to 375°F). In medium bowl, beat butter, powdered sugar and the vanilla with electric mixer on medium speed until smooth. Beat in flour and salt until dough forms.

2. Divide dough into 3 equal pieces. With 1 piece of dough, make 72 balls using slightly rounded ¼ teaspoonfuls. With remaining 2 pieces of dough, make 72 balls using slightly rounded ½ teaspoonfuls. On ungreased cookie sheets, place 1 ball of each size side by side for each snowman. Place snowmen 1 inch apart. Bake 5 to 8 minutes or until bottoms are golden brown.

3. Meanwhile, cut each orange candy into 18 tiny wedges with scissors to make a total of 72 wedges.

4. Immediately press 1 orange wedge into face of each cookie for carrot nose. Press miniature chocolate chips onto body of each snowman for buttons. Cool 5 minutes; remove from cookies sheets to cooling racks. Cool completely, about 30 minutes.

5. Make tiny eyes and smile on each cookie with decorating gel.

High Altitude (3500-6500 ft): Bake 5 to 6 minutes.

Nutrition Information Per Serving:

1 COOKIE: Calories 180 (Calories from Fat 90); Total Fat 11g (Saturated Fat 5g); Cholesterol 25mg; Sodium 100mg; Total Carbohydrate 19g (Dietary Fiber 0g); Protein 2g

Tip »

SPECIAL TOUCH

Line these cute little guys up in a narrow olive server and wrap in cellophane for a whimsical gift.

Turtle Shortbread Cookies

Prep Time: 1 Hour 10 Minutes

Start to Finish: 1 Hour 25 Minutes

Servings: 6 dozen cookies

- 1½ cups butter or margarine, softened
- ½ cup sugar
- 1 teaspoon almond extract
- 4 cups Gold Medal® all-purpose flour
- ½ teaspoon salt
- 24 caramels, unwrapped
- 1 cup semisweet chocolate chips (6 oz)
- 2 teaspoons shortening
- 1 cup chopped pecans
- 72 pecan halves

1. Heat oven to 350°F. In large bowl, mix butter, sugar and almond extract. Stir in flour and salt. (If dough is crumbly, mix in 1 to 2 tablespoons additional softened butter or margarine.)

2. Divide dough into 12 equal parts. Roll each part into ¼-inch-thick round. (If dough is sticky, refrigerate about 15 minutes.) Cut each round into 6 wedges. On ungreased cookie sheets, place wedges 1 inch apart. Bake 8 to 10 minutes or until set. Immediately remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.

3. Meanwhile, in 1-quart saucepan, heat caramels over medium heat about 10 minutes, stirring frequently, until melted. In small microwavable bowl, microwave chocolate chips and shortening uncovered on High 1 to 3 minutes, stirring halfway through heating time, until melted and thin enough to drizzle.

4. Dip 2 straight edges of each cookie into melted caramel, then into chopped pecans. (If caramel thickens, add up to 1 teaspoon water and heat over low heat, stirring constantly, until caramel softens.)

5. Place dot of melted chocolate on top of each cookie; place pecan half on chocolate. Drizzle remaining chocolate on tops of cookies.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 110 (Calories from Fat 60); Total Fat 7g (Saturated Fat 3g); Cholesterol 10mg; Sodium 50mg; Total Carbohydrate 11g (Dietary Fiber 0g); Protein 1g

Tip »

VARIATION

Use vanilla for the almond extract for a slightly different flavor.





“Pet Lover” Cookies

Prep Time: 1 Hour 20 Minutes

Start to Finish: 1 Hour 50 Minutes

Servings: About 4 dozen cookies

- ½ cup butter or margarine, softened
- ½ cup shortening
- ½ cup packed brown sugar
- ¼ cup granulated sugar
- 2¼ cups Gold Medal® all-purpose flour
- 1 teaspoon salt
- Betty Crocker® Rich & Creamy chocolate and vanilla frostings, if desired
- Miniature chocolate chips, candies and licorice, if desired

1. Heat oven to 300°F. In large bowl, beat butter, shortening and sugars with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour and salt until dough forms. (Dough will be dry and crumbly; use hands to mix completely.)
2. On lightly floured surface, roll dough into 15x7½-inch rectangle with lightly floured rolling pin. Cut with animal-shaped cutters. On ungreased cookie sheets, place shapes about 1 inch apart.
3. Bake about 25 minutes or until set. (Cookies brown very little, and shape does not change.) Immediately

remove from cookie sheets to cooling racks. Cool completely, about 30 minutes. Decorate cookies as desired with frostings and chocolate chips, candies and licorice.

High Altitude (3500-6500 ft): Bake about 30 minutes.

Nutrition Information Per Serving:

1 COOKIE (UNDECORATED): Calories 70 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g); Cholesterol 5mg; Sodium 60mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 1g

Tips »

HOLIDAY HINT

Kids can “spot” a great gift easily. Make a cardboard pet house for gifting the cookies.

HOW-TO

If you don't own a variety of animal-shaped cookie cutters, keep things simple and use a single shape such as a cat, dog or a bone. You can vary the way you decorate each one.

Snowy Bonbons

Prep Time: 1 Hour 40 Minutes

Start to Finish: 2 Hours 10 Minutes

Servings: 40 cookies

COOKIES

- 1½ cups Gold Medal® all-purpose flour
- ½ cup butter or margarine, softened
- ½ cup powdered sugar
- 3 tablespoons milk
- ½ teaspoon vanilla
- ½ package (7- or 8-oz size) almond paste

ALMOND FROSTING

- 1 cup powdered sugar
- ½ teaspoon almond extract
- 4 to 5 teaspoons milk

DECORATION

Edible glitter, white candy sprinkles or coarse sugar

1. Heat oven to 375°F. In large bowl, beat flour, butter, ½ cup powdered sugar, 3 tablespoons milk and the vanilla with electric mixer on medium speed, or mix with spoon, until well blended. Cut almond paste into ½-inch slices; cut each slice into 8 pieces.
2. Shape 1-inch ball of dough around each piece of almond paste. Gently roll to form ball. On ungreased cookie sheets, place balls about 1 inch apart.
3. Bake 10 to 12 minutes or until set and bottoms are golden brown. Immediately remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
4. In small bowl, mix frosting ingredients with spoon until smooth. Dip tops of cookies into frosting. Sprinkle edible glitter over tops.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 80 (Calories from Fat 35); Total Fat 3.5g (Saturated Fat 1.5g); Cholesterol 5mg; Sodium 15mg; Total Carbohydrate 12g (Dietary Fiber 0g); Protein 1g



Tips »

SPECIAL TOUCH

Mini paper cupcake liners or fluted bonbon cups make great holders for these gift-giving treats.

VARIATION

Jazz up these otherwise all-white bonbons by sprinkling with colored candy sprinkles or colored edible glitter.



Confetti Chocolate-Oatmeal Cookie Mix

Prep Time: 45 Minutes **Start to Finish:** 50 Minutes
Servings: About 3 dozen cookies

- 1 cup sugar
- ¾ cup Gold Medal® all-purpose flour
- ½ cup unsweetened baking cocoa
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1½ cups quick-cooking or old-fashioned oats
- 1 cup miniature candy-coated milk chocolate baking bits

1. In medium bowl, mix sugar, flour, cocoa, baking soda and salt. In 1-quart food-safe jar, place mixture; tap lightly to pack. Top with oats and baking bits. Cover tightly. Wrap as desired.
2. Give with gift card that reads: To make cookies, heat oven to 350°F. In large bowl, place contents of jar, ½ cup softened butter or margarine, 2 tablespoons water, ½ teaspoon vanilla and 1 egg. Stir 30 seconds

with spoon or until combined. On ungreased cookie sheets, spoon dough by rounded teaspoonfuls 2 inches apart. Bake 10 to 12 minutes or until edges are set. Cool 5 minutes; remove from cookie sheets to cooling racks.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 95 (Calories from Fat 35); Total Fat 4g (Saturated Fat 3g); Cholesterol 15mg; Sodium 55mg; Total Carbohydrate 14g (Dietary Fiber 1g); Protein 1g

Tip »

HOLIDAY HINT

Layer the sugar mixture, oats and baking bits in a 2-quart glass mixing bowl. Place a clear glass plate on top (perfect for serving cookies after they're baked). Wrap bowl with cellophane, and tie with ribbon, spoon and gift card.

Santa-on-a-Stick Cookies

Prep Time: 1 Hour 55 Minutes

Start to Finish: 2 Hours 15 Minutes

Servings: About 14 cookies

- 1 cup granulated sugar
- $\frac{1}{2}$ cup butter or margarine, softened
- 2 tablespoons milk
- $\frac{1}{2}$ teaspoon almond extract
- 1 egg
- $\frac{3}{4}$ cups Gold Medal® all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 14 craft sticks (flat wooden sticks with round ends)
- Small round candies or chocolate chips
- $\frac{1}{2}$ cup Betty Crocker® Rich & Creamy vanilla frosting
- Red food color
- Colored sugar, if desired
- Miniature marshmallows
- Flaked coconut, if desired

1. Heat oven to 350°F. In large bowl, beat granulated sugar, butter, milk, almond extract and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking powder and salt until dough forms.

2. Shape dough by 2 tablespoonfuls into $1\frac{1}{2}$ -inch balls. Remove about $\frac{1}{2}$ -inch piece of dough from each. On ungreased cookie sheets, place larger balls about 3 inches apart. Flatten to $\frac{1}{2}$ -inch thickness with floured bottom of glass. Insert wooden stick into side of each. Shape small pieces of dough into triangles; press and flatten onto rounds opposite sticks to form hats.

3. Bake 12 to 15 minutes or until edges are light golden brown. Insert candies into cookies for eyes, nose and mouth. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

4. Tint about $\frac{1}{4}$ cup frosting with red food color. Frost hats; sprinkle with colored sugar. Add miniature marshmallows to tips of hats. Use additional frosting and candies, granulated sugar and coconut for brims of hats. Use about $\frac{1}{4}$ cup white frosting and additional coconut for beards.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 285 (Calories from Fat 100); Total Fat 11g (Saturated Fat 7g); Cholesterol 35mg; Sodium 135mg; Total Carbohydrate 44g (Dietary Fiber 1g); Protein 3g





Holiday Cookie Ornaments

Prep Time: 1 Hour 15 Minutes

Start to Finish: 2 Hours 15 Minutes

Servings: About 3 dozen cookies

- 1 pouch Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 2 tablespoons Gold Medal® all-purpose flour
- 1 egg
- 36 small candy canes
- 2 containers (1 lb each) Betty Crocker® Rich & Creamy creamy white or vanilla frosting

1. Heat oven to 375°F. Line cookie sheets with cooking parchment paper. In medium bowl, stir cookie mix, butter, flour and egg until soft dough forms.
2. On floured surface, roll dough until about ⅛ inch thick. Cut with 3- to 3½-inch cookie cutters. Place cutouts 1 inch apart on cookie sheets.
3. Bake 5 minutes. Meanwhile, break off top of each candy cane to create loop for hanging cookies. To evenly break candy canes, cut with scissors while still in wrapper, then unwrap and use. Remove cookies from oven; press 1 candy piece on top of each cookie to make a loop. Bake 1 to 2 minutes longer or until edges are set. Cool on cookie sheets 2 minutes. Remove from cookie sheets to cooling rack. Cool completely, about 20 minutes.

4. Line cookie sheet with parchment paper. Place 1 container of frosting at a time in 2-cup glass measuring cup. Microwave on High 45 to 60 seconds, stirring every 15 seconds, until melted. Dip each cookie in frosting, allowing excess to drip off. Place cookies on parchment paper. Decorate as desired. Let stand about 1 hour until frosting is set.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 200 (Calories from Fat 80); Total Fat 9g (Saturated Fat 3.5g); Cholesterol 10mg; Sodium 110mg; Total Carbohydrate 29g (Dietary Fiber 0g); Protein 0g

Tip »

For Santa Cookie Ornament, shown on cover, do not microwave frosting. Spread frosting on cookies. Sprinkle red colored sugar on top for hat; add miniature marshmallow for tip of hat. Add chocolate chips, small candies and licorice for face. Sprinkle with edible glitter for beard.

Chocolate-Covered Cherry Brownies

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 30 Minutes

Servings: 48 brownies

BROWNIES

- ¾ cup butter or margarine
- 3 oz unsweetened baking chocolate
- 1½ cups sugar
- 1 teaspoon vanilla
- 3 eggs
- 1 cup Gold Medal® all-purpose flour
- ¼ teaspoon salt
- 1 cup marshmallow creme
- ½ cup chopped maraschino cherries, well drained
- and 2 tablespoons cherry juice reserved for glaze

CHOCOLATE-CHERRY GLAZE

- 1 cup semisweet chocolate chips (6 oz)
- 6 tablespoons butter or margarine
- 1 tablespoon light corn syrup
- 2 tablespoons reserved maraschino cherry juice

1. Heat oven to 350°F. Grease 13x9-inch pan with shortening. In 2-quart heavy saucepan, heat butter and baking chocolate over low heat, stirring constantly, until

melted. Remove from heat. Stir in sugar, vanilla and eggs until blended. Stir in flour and salt until smooth. Spread in pan.

2. In small bowl, mix marshmallow creme and cherries. Spoon by teaspoonfuls onto batter. Swirl lightly with knife.

3. Bake 30 to 40 minutes or until marshmallow mixture is light golden brown. Cool completely, about 1 hour.

4. In 1-quart saucepan, heat chocolate chips, butter and corn syrup over low heat, stirring constantly, until melted. Stir in cherry juice. Spread over bars. Refrigerate 30 minutes or until glaze is set. For brownies, cut into 8 rows by 6 rows.

High Altitude (3500-6500 ft): Bake 35 to 45 minutes.

Nutrition Information Per Serving:

1 BROWNIE: Calories 125 (Calories from Fat 65); Total Fat 7g (Saturated Fat 4g); Cholesterol 25mg; Sodium 50mg; Total Carbohydrate 14g (Dietary Fiber 1g); Protein 1g

Tip »

HOW-TO

To keep bars longer, wrap cut bars tightly, label and freeze up to 4 months.





Chocolate Chip Truffle Bars

Prep Time: 35 Minutes **Start to Finish:** 2 Hours

Servings: 35 bars

- ½ cup butter or margarine, softened
- 1 egg
- 1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix
- 1 cup semisweet chocolate chips (6 oz)
- 1 container (1 lb) Betty Crocker® Rich & Creamy chocolate frosting
- 1 can (6.4 oz) Betty Crocker® Easy Flow pink decorating icing
- 35 yogurt-covered miniature pretzels

1. Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray. In medium bowl, stir together softened butter and egg. Stir in cookie mix until soft dough forms. Press mixture in bottom of pan using floured fingers.
2. Bake 19 to 21 minutes or until golden brown. Cool 30 minutes.
3. In medium microwavable bowl, microwave chocolate chips uncovered on High 1 to 2 minutes, stirring every

30 seconds, until melted. Stir in frosting. Spread evenly over bars. Cool completely, about 30 minutes.

4. For bars, cut into 7 rows by 5 rows. Using star tip on pink decorating icing, fill in each hole of each pretzel, forming a heart in center of each. Place decorated pretzel on each bar.

High Altitude (3500-6500 ft): Bake about 22 minutes.

Nutrition Information Per Serving:

1 BAR: Calories 190 (Calories from Fat 90); Total Fat 10g (Saturated Fat 5g); Cholesterol 15mg; Sodium 150mg; Total Carbohydrate 25g (Dietary Fiber 0g); Protein 1g

Tip »

TIME-SAVER

If you like, skip the cooking spray, and instead line the pan with foil for quick cleanup and easy bar removal.

Peppermint Cookie Bark

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 15 Minutes
Servings: About 36 pieces

- 12 hard round peppermint candies, unwrapped
- 1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix
- ¼ cup Gold Medal® all-purpose flour
- ½ cup butter or margarine, softened
- 1 egg
- ¾ cup white vanilla baking chips
- 2 teaspoons vegetable oil

1. Heat oven to 375°F. Grease 15x10-inch pan with sides with shortening or cooking spray. In resealable food-storage plastic bag, place mints. With rolling pin or flat side of meat mallet, coarsely crush mints. Place fine strainer over large bowl. Pour crushed mints into strainer and shake lightly so tiny pieces fall into bowl (reserve larger pieces of mints for garnish).

2. In large bowl with tiny mint pieces, stir cookie mix, flour, butter and egg until stiff dough forms. Press in bottom of pan.

3. Bake 13 to 15 minutes or until golden brown. Cool completely in pan, about 30 minutes.

4. In small microwavable bowl, microwave baking chips and oil uncovered on High 30 to 60 seconds, stirring every 15 seconds, until chips are melted and mixture is smooth.

5. With fork, drizzle half of melted chips over cooled bars. Sprinkle with reserved crushed mints. Drizzle with remaining melted chips. Let stand about 10 minutes or until set. Break into irregular 2- to 3-inch pieces. Store between sheets of waxed paper in tightly covered container.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 PIECE: Calories 110 (Calories from Fat 45); Total Fat 5g (Saturated Fat 3g); Cholesterol 10mg; Sodium 65mg; Total Carbohydrate 16g (Dietary Fiber 0g); Protein 1g

Tips »

SUCCESS HINT

Hard round peppermint candies come in both red and white and green and white. Use either one to make this cookie bark.

SUBSTITUTION

If you can't find the round peppermint candies, crushed candy canes or cherry-flavored hard candies will work as well.





• **LOW FAT**

Rum Balls

Prep Time: 20 Minutes **Start to Finish:** 5 Days 20 Minutes

Servings: About 60 candies

- 1 package (9 oz) thin chocolate wafer cookies, finely crushed (about 2 cups)
- 2 cups finely chopped almonds, pecans or walnuts
- 2 cups powdered sugar
- $\frac{1}{4}$ cup light rum
- $\frac{1}{4}$ cup light corn syrup
- $\frac{1}{2}$ cup powdered sugar

1. In large bowl, mix crushed cookies, almonds and 2 cups powdered sugar. Stir in rum and corn syrup. Shape mixture into 1-inch balls.

2. In small bowl, place $\frac{1}{2}$ cup powdered sugar. Roll balls in powdered sugar. Store in tightly covered container at least 5 days before serving to develop flavor but no longer than 4 weeks.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 CANDY: Calories 70 (Calories from Fat 25); Total Fat 3g (Saturated Fat 0g); Cholesterol 0mg; Sodium 25mg; Total Carbohydrate 10g (Dietary Fiber 0g); Protein 1g

Bourbon Balls: Substitute $\frac{1}{4}$ cup bourbon for the rum.

Brandy Balls: Substitute $\frac{1}{4}$ cup brandy for the rum.

Tip »

HOLIDAY HINT

For a clever, amusing way to show off these favorites, place individual balls in shot glasses—or put more in champagne or martini glasses.

Toffee

Prep Time: 35 Minutes **Start to Finish:** 1 Hour 35 Minutes

Servings: About 36 candies

- 1 cup sugar
- 1 cup butter or margarine
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup semisweet chocolate chips
- $\frac{1}{2}$ cup finely chopped pecans

1. In 2-quart heavy saucepan, heat sugar, butter and water to boiling, stirring constantly. Reduce heat to medium; cook about 13 minutes, stirring constantly, to 300°F on candy thermometer or until small amount of mixture dropped into cup of very cold water separates into hard, brittle threads. (Watch carefully so mixture does not burn.)

2. Immediately pour toffee onto ungreased large cookie sheet. If necessary, quickly spread mixture to $\frac{1}{4}$ -inch thickness. Sprinkle with chocolate chips; let stand about 1 minute or until chips are completely softened. Spread softened chocolate evenly over toffee. Sprinkle with pecans.

3. Let stand at room temperature about 1 hour, or refrigerate if desired, until firm. Break into bite-size pieces. Store in tightly covered container.

High Altitude (3500-6500 ft): Cook to 253°F to 255°F on candy thermometer.

Nutrition Information Per Serving:

1 CANDY: Calories 90 (Calories from Fat 60); Total Fat 7g (Saturated Fat 3g); Cholesterol 15mg; Sodium 35mg; Total Carbohydrate 7g (Dietary Fiber 0g); Protein 0g

Tip »

HOLIDAY HINT

Packaging gifts for the holidays can be as fun as making them. Look for interesting containers like oversized coffee mugs or decorative boxes with lids (found in party stores), and fill with Toffee. Separate the layers with colored tissue paper or plastic wrap.







holiday baking with kids

Creative kids will love decorating these delightful desserts.

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Cookie Cutter Fudge

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 20 Minutes

Servings: 6 large candies

- 1½ cups semisweet chocolate chips (9 oz)
- 1 cup peanut butter chips (6 oz)
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 2 tablespoons butter or margarine, softened
- 1 teaspoon vanilla
- Betty Crocker® white or red decorating icing (in 4.25-oz tube), if desired
- Assorted candies, if desired

1. Cut 6 (5-inch) squares of foil. Place 1 (3x½-inch) mitten-shaped cookie cutters, or other cookie cutters in a simple shape, on each square of foil. Seal foil tightly around outside of each cookie cutter, leaving one side open. Place open side up on cookie sheet. Lightly spray inside of cookie cutters with cooking spray.
2. In 4-cup microwavable measuring cup, mix chocolate chips, peanut butter chips, milk and butter. Microwave uncovered on High 1 to 2 minutes, stirring every 30 seconds, until chips are almost melted. Stir in vanilla.
3. Pour mixture into cookie cutter molds, filling to tops of molds. Refrigerate uncovered about 2 hours or until firm.
4. Decorate fudge with icing and candies. Carefully remove foil and place cookie cutter with fudge in cellophane gift bags; tie bag closed with ribbon. Or gently press fudge out of molds to serve. Store covered in refrigerator.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 **LARGE CANDY:** Calories 690 (Calories from Fat 290); Total Fat 32g (Saturated Fat 22g); Cholesterol 40mg; Sodium 170mg; Total Carbohydrate 94g (Dietary Fiber 2g); Protein 9g

Tips »

VARIATION

You can use an 8-inch square pan instead of the cookie cutters. Line the pan with aluminum foil, and pour the fudge into the pan. Cover and refrigerate 2 hours. Cut into 1½-inch squares.

HOLIDAY HINT

Here's a sweet gift for someone with everything. Place cookie cutters and fudge into cellophane gift bags, and tie with ribbons.



• LOW FAT

Candy Cane Wands

Prep Time: 25 Minutes **Start to Finish:** 40 Minutes**Servings:** 16 wand candies

- ½ cup semisweet chocolate chips or white vanilla baking chips
- 2 teaspoons shortening
- 16 candy canes or peppermint sticks (about 6 inches long)
- Crushed hard peppermint candies, miniature chocolate chips, candy decorations, colored glitter sugars or coarse sugar crystals (decorating sugar), if desired

1. Line 15x10x1-inch pan with waxed paper. In 1-quart saucepan, heat chocolate chips and shortening over low heat, stirring occasionally, until melted.
2. Tip saucepan so chocolate runs to one side. Dip 1 candy cane at a time into chocolate, coating about half of each cane. Place on waxed paper in pan. Let stand about 2 minutes or until chocolate is partially dry.
3. Roll chocolate-dipped ends in candies. Place on waxed paper in pan. Let stand about 10 minutes or until chocolate is dry. Store loosely covered at room temperature up to 2 weeks.

High Altitude (3500-6500 ft): No change.**Nutrition Information Per Serving:**

1 WAND CANDY: Calories 90 (Calories from Fat 20); Total Fat 2g (Saturated Fat 1g); Cholesterol 0mg; Sodium 5mg; Total Carbohydrate 18g (Dietary Fiber 0g); Protein 0g

Tips »

VARIATION

Dip candy canes into one kind of chocolate and allow to dry, then dip into a second chocolate, leaving part of the first chocolate showing.

HOLIDAY HINT

Give a kit with all the fixins to make these wands. It's last-minute magic!



Snowman Cookie Friends

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 30 Minutes

Servings: About 2 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 2 tablespoons Gold Medal® all-purpose flour
- 1 egg
- 1 container (12 oz) Betty Crocker® Whipped fluffy white frosting
- Betty Crocker® decorating icings (from 4.25-oz tubes)
- Betty Crocker® blue, green and yellow sugars
- Betty Crocker® red cinnamon decors

1. Heat oven to 375°F. In medium bowl, stir cookie mix, melted butter, flour and egg until soft dough forms. Roll dough on floured surface until about ¼ inch thick. Cut with 3- to 3½-inch cookie cutters. On ungreased cookie sheets, place cutouts 1 inch apart.

2. Bake 7 to 9 minutes or until light golden brown around

edges. Cool 1 minute before removing from cookie sheets to cooling racks. Cool completely, about 30 minutes.

3. Spread frosting on cookies. Decorate as desired with remaining ingredients.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 220 (Calories from Fat 80); Total Fat 9g (Saturated Fat 3.5g); Cholesterol 15mg; Sodium 95mg; Total Carbohydrate 35g (Dietary Fiber 0g); Protein 1g

Tip »

HOW-TO

Allow frosted or decorated cookies to harden or become set before storing. Store them between layers of waxed paper, plastic wrap or foil.



Kids in the Kitchen

Create holiday memories for your children by spending an hour or two with them in the kitchen this season. Don't have kids of your own? Then rustle up a grandchild, niece, nephew or neighborhood friend. Children from preschool to teens can join in the baking fun with you. All it takes is a little planning and a lot of holiday spirit.

Tips for Holiday Baking and Memory Making

Keep it simple. Save the elaborate holiday cookie recipe for another day. To reduce "down" time when kids might get bored or restless, consider making cookie dough ahead of time, then letting the kids shape, roll or decorate it.

Choose a recipe the kids will love to make—and eat! That means nothing too fancy or unusual. Little hands can easily make Peppermint Candy Cookies (page 90) and they'll gobble up the Chocolate Teddy Bear Pops (page 92).

Allow plenty of time. If you're rushed, neither you nor the kids will be able to enjoy this creative time together. Make sure you have all of the ingredients and baking pans on hand before you get started.

Plan on a mess, but show kids how to clean up as they go and make sure the kitchen is tidy when the baking's done. To help with cleanup:

- Have the kids put on an apron or a big shirt, or tie a towel around their waists.
- Fill the sink partway with warm, soapy water, and wash utensils as you use them.
- Cover the table or counters with waxed paper before frosting or decorating.

Let the kids do as much as possible. Baking fun is hands-on fun!

- Even the littlest children can help stir or pour ingredients into the bowl.
- Kids can handle breaking open eggs, measuring ingredients, stirring, rolling, shaping, pressing dough flat with a glass or fork, using cookie cutters, frosting and decorating.
- This is a great time to show kids the right way to use knives, set the oven controls and use small appliances.

Fun and Festive Baking Projects

Sweets for Santa. Bake and decorate cookies or bars to set out for Santa on Christmas Eve. Snow-Capped Tree Cookies (page 89) or Jolly Snowman Cookies (page 88) are sure to be a hit.

Gifts for Grandma. Surprise her by baking one of her own holiday sweets, or try a new recipe like Mexican Hot Chocolate Cookies (page 35) or Peppermint Cookie Bark (page 77).

Teacher-Pleasing Treats. The fun is in the making—and the giving. Welcome gifts include Cookie Cutter Fudge (page 83) and Tiny Snowmen Cookies (page 68).

Cookies to Share. Invite the kids over to have a cookie decorating party. Make and bake the cookies ahead, and let the kids finish the decorating. They'll really get into helping with Snowman Cookie Friends (page 86) or Peppermint Candy Cookies (page 90).



Jolly Snowman Cookies

Prep Time: 1 Hour **Start to Finish:** 1 Hour 40 Minutes

Servings: 3 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 1 egg
- 1 container (12 oz) Betty Crocker® Whipped vanilla frosting
- Black shoestring licorice
- ½ cup raisins
- ¼ cup red cinnamon candies

1. Heat oven to 375°F. In medium bowl, stir cookie mix, melted butter and egg until soft dough forms. On ungreased cookie sheets, drop dough by rounded teaspoonfuls 3 inches apart. Flatten drops of dough until ¼ inch thick and 2 inches across.
2. Bake 7 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
3. Frost and decorate one cookie at a time. Spread frosting on 1 cookie. Add licorice across top third of cookie for hat, 3 raisins for eyes and nose and 5 candies for mouth. Repeat with remaining cookies.

High Altitude (3500-6500 ft): Follow High Altitude cookie mix directions on pouch.

Nutrition Information Per Serving:

1 COOKIE: Calories 145 (Calories from Fat 55); Total Fat 6g (Saturated Fat 2g); Cholesterol 5mg; Sodium 75mg; Total Carbohydrate 22g (Dietary Fiber 0g); Protein 1g

Tip »

SUCCESS HINT

When you have lots of cookies to bake and just 1 or 2 cookie sheets, pick up cooking parchment paper near the foil at your supermarket. Just tear off the length of paper you need to cover your cookie sheet and place it curled side down on the cookie sheet. When cookies have baked, just slide the baked cookies along with the parchment paper off the cookie sheet onto the cooling rack. In no time, you'll have a cooled cookie sheet ready for the next batch.

Snow-Capped Tree Cookies

Prep Time: 1 Hour 15 Minutes

Start to Finish: 1 Hour 45 Minutes

Servings: 4 dozen cookies

- 6 oz white chocolate baking bar
- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- $\frac{1}{2}$ cup butter or margarine, melted
- 1 egg
- 2 tablespoons Gold Medal® all-purpose flour
- $\frac{1}{2}$ teaspoon almond extract
- 7 drops green food color
- Betty Crocker® candy decors or colored sugars, if desired
- 24 thin pretzel sticks, broken in half
- 1 teaspoon shortening

1. Heat oven to 375°F. Grate 2 oz of the white chocolate. In large bowl, stir cookie mix, melted butter, egg, flour, almond extract, 2 oz grated white chocolate and food color until soft dough forms.

2. Divide dough into 6 pieces. Press each piece into 6-inch round. Cut each round into 8 wedges; separate wedges. On ungreased cookie sheets, place wedges 2 inches apart. If desired, decorate with candy decors. Under each wedge, place half of 1 pretzel stick for tree trunk.

3. Bake 6 to 8 minutes or until set. Cool 1 minute. Remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

4. Line cookie sheet with waxed paper. In small microwaveable bowl, microwave remaining 4 oz white chocolate and the shortening uncovered on High 30 to 60 seconds, stirring every 15 seconds, until melted. Dip top of each cookie in white chocolate mixture, allowing excess to drip off. Place cookies on waxed paper; refrigerate about 30 minutes or until set.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 80 (Calories from Fat 30); Total Fat 3.5g (Saturated Fat 1.5g); Cholesterol 10mg; Sodium 40mg; Total Carbohydrate 11g (Dietary Fiber 0g); Protein 0g





Peppermint Candy Cookies

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 15 Minutes

Servings: 2½ dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 1 egg
- ¼ cup Gold Medal® all-purpose flour
- 1 container (12 oz) Betty Crocker® Whipped fluffy white frosting
- 1 teaspoon peppermint extract
- Betty Crocker® red sugar

1. Heat oven to 375°F. In large bowl, stir cookie mix, melted butter, egg and flour until soft dough forms. Roll dough into 1¼-inch balls. On ungreased cookie sheets, place balls 2 inches apart. Flatten slightly with bottom of glass.
2. Bake 8 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.

3. In small bowl, mix frosting and extract. Spread each cookie with frosting. Spoon red sugar onto cookies in spiral design to look like peppermint candies.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 160 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 75mg; Total Carbohydrate 21g (Dietary Fiber 0g); Protein 0g

Tip »

HOW-TO

Fill a small plastic food-storage bag with red sugar; snip off a corner to squeeze sugar onto cookies.

Easy Stained Glass Holiday Cookies

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 10 Minutes

Servings: 2 dozen cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter or margarine, melted
- 1 egg
- 2 tablespoons Gold Medal® all-purpose flour
- Betty Crocker® red and green decorating gels (from 0.68-oz tubes)

1. Heat oven to 375°F. In medium bowl, stir cookie mix, butter, egg and flour until dough forms.
2. Roll dough on floured surface until about ¼ inch thick. Cut with 3- to 3½-inch cookie cutters. On ungreased cookie sheets, place cutouts 1 inch apart. Decorate unbaked cookies with gels.
3. Bake 7 to 9 minutes or until light golden brown around edges. Cool 1 minute before removing from

cookie sheets to cooling racks. Cool completely, about 20 minutes.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 COOKIE: Calories 110 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2g); Cholesterol 15mg; Sodium 70mg; Total Carbohydrate 17g (Dietary Fiber 0g); Protein 1g

Tip »

SUCCESS HINT

Cut cookies with a cutter dipped in flour or powdered sugar—unsweetened baking cocoa for chocolate dough—as close together as possible on rolled dough to avoid re-rolling (re-rolled dough will be a little tougher).





Chocolate Teddy Bear Pops

Prep Time: 15 Minutes **Start to Finish:** 2 Hours 30 Minutes

Servings: 20 cookie pops

- 1 cup sugar
- 1 cup butter or margarine, softened
- $\frac{1}{2}$ teaspoon vanilla
- 1 egg
- 2 cups Gold Medal® all-purpose flour
- $\frac{1}{4}$ cup unsweetened baking cocoa
- 20 craft sticks (flat wooden sticks with round ends)
- 1 package (16 oz) chocolate-flavored candy coating
- Betty Crocker® chocolate candy sprinkles, if desired
- 40 small gumdrops, if desired
- 1 bag (9 oz) candy-coated chocolate candies, if desired
- 60 red cinnamon candies or ready-to-eat cereal pieces, if desired

1. In large bowl, beat sugar, butter, vanilla and egg with spoon until smooth. Stir in flour and cocoa. Cover and refrigerate at least 1 hour.

2. Heat oven to 375°F. Shape dough into 20 (1-inch) balls and 20 ($\frac{3}{4}$ -inch) balls. To make each cookie, on ungreased cookie sheet, arrange 1 large ball and 1 small ball with sides touching. Insert about 1½ inches of wooden stick through center of 1-inch ball and into smaller ball. Press floured bottom of glass on dough until about $\frac{1}{4}$ thick. Place pairs of dough balls about 2 inches apart on cookie sheet.

3. Bake 10 to 12 minutes or until set. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

4. Place waxed paper on tray. Melt candy coating as directed on package. Spoon coating over cookies; place on waxed paper. Sprinkle with chocolate candy sprinkles. Add gumdrops for ears. Add chocolate candies for hands and feet. Add cinnamon candies for eyes and nose.

High Altitude (3500-6500 ft): Decrease butter to $\frac{3}{4}$ cup.

Nutrition Information Per Serving:

1 COOKIE POP: Calories 320 (Calories from Fat 160); Total Fat 16g (Saturated Fat 11g); Cholesterol 40mg; Sodium 85mg; Total Carbohydrate 37g (Dietary Fiber 2g); Protein 4g

Snow People

Prep Time: 30 Minutes **Start to Finish:** 50 Minutes

Servings: 12 candies

- 8 oz vanilla-flavored candy coating (almond bark)
- 24 large marshmallows
- 12 large pretzel rods
- 24 large gumdrops
- 24 miniature semisweet chocolate chips
- About 3 Betty Crocker® Fruit Roll-Ups® chewy fruit snack (from 5-oz box)

1. Cover cookie sheet with foil or waxed paper. Melt candy coating as directed on package.
2. To make each candy, thread 2 marshmallows onto each pretzel rod so marshmallows are at one end of pretzel. For hat brim, press gumdrop to flatten and attach to top of pretzel, using melted coating; press and hold brim about 5 seconds. For top of hat, attach another gumdrop, flat side down, on center of brim, using melted coating; press and hold about 5 seconds.

Place pretzel in empty beverage glass to hold upright; let stand about 20 minutes until set.

3. For eyes, attach chocolate chips to marshmallow, using melted coating. Cut fruit snack rolls into strips, about 6 inches long and ¼ inch wide; place on snow people for scarves.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 CANDY: Calories 270 (Calories from Fat 65); Total Fat 7g (Saturated Fat 4g); Cholesterol 5mg; Sodium 320mg; Total Carbohydrate 50g (Dietary Fiber 1g); Protein 3g

Tip »

HOLIDAY HINT

Place snow people in container filled with sugar cubes or miniature marshmallows to look like snow.





Crunchy Peanut Clusters

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 15 Minutes

Servings: About 6½ dozen candies

1 package (24 oz) vanilla-flavored candy coating
(almond bark), broken into pieces

$\frac{3}{4}$ cup creamy peanut butter

4 cups Cheerios® cereal

2 cups miniature marshmallows

2 cups dry-roasted peanuts

1. In 4-quart saucepan, melt candy coating over medium heat, stirring frequently. Stir in peanut butter until mixture is smooth. Add remaining ingredients; stir until completely coated.

2. On waxed paper or cookie sheet, drop mixture by heaping teaspoonfuls. Let stand about 1 hour or until firm. Store tightly covered.

High Altitude (3500-6500 ft): No change.

Nutrition Information Per Serving:

1 CANDY: Calories 100 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2g); Cholesterol 0mg; Sodium 60mg; Total Carbohydrate 8g (Dietary Fiber 0g); Protein 2g

Tip »

VARIATION

After making the recipe a few times, you'll find yourself tossing in your own favorites. Try raisins for starters.

nutrition and recipe testing guidelines

Daily Values are set by the Food and Drug Administration and based on the needs of most healthy adults. Percent Daily Values are based on an average diet of 2,000 calories per day. Your daily values may be higher or lower depending on your caloric needs.

RECOMMENDED INTAKE FOR A DAILY DIET OF 2,000 CALORIES

Total Fat	Less than 65g
Saturated Fat	Less than 20g
Cholesterol	Less than 300mg
Sodium	Less than 2,400mg
Total Carbohydrate	300g
Dietary Fiber	25g

CALCULATING NUTRITION INFORMATION GUIDELINES

- The first ingredient is used wherever a choice is given (such as 1/3 cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- The first serving number is used wherever a range is given (such as 4 to 6 servings).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).
- Only the amount of a marinade or frying oil that is absorbed during preparation is calculated.

INGREDIENTS USED FOR RECIPE TESTING AND NUTRITION CALCULATIONS

The following ingredients, based on most commonly purchased ingredients, are used unless indicated otherwise:

- Large eggs
- 2% milk
- Vegetable-oil spread with at least 65% fat whenever margarine is used
- Solid vegetable shortening (not margarine, butter or nonstick cooking spray) is used for greasing pans

EQUIPMENT USED IN RECIPE TESTING

- Cookware and bakeware without nonstick coatings are used unless specified in recipe.
- Whenever a baking pan is specified in a recipe, a metal pan is used; wherever a baking dish or pie plate is specified, oven proof glass or ceramic ovenware is used.



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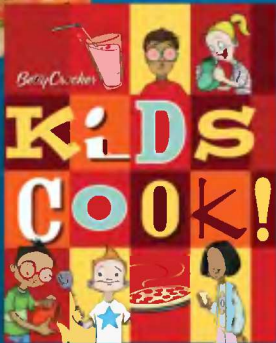
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Get your kids cooking!



- Kids ages 8 to 12 will love this fun starter cookbook
- 66 easy recipes show how to fix every meal of the day
- Vibrant storybook illustrations make cooking an adventure
- Color photos show how each finished dish looks
- Illustrated tips teach basic kitchen know-how



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